# Movisioner

ading Publication in the Meat Packing and Allied Industries Since 1891

there nothing

permanent

change...

and you don't get

anywhere by standing still. Let's face it -the honeymoon is over -business competition is getting keener day by day. Competitors

large and small in our industry are making changes -changes in packaging and color combinations, and in their "permanent" types of

flavorings and seasonings, too! We at M.I.S. are keeping pace with this change.

We're improving on the old flavoring concepts, introducing new ideas created in our

laboratories, and getting fresh and unusual variations for your seasonings in remote parts of the world. Yes - the company with the initiative is bound to win new markets and keep the old.

In business, CONSTANT CHANGE MAKES FOR PERMANENCE. So welcome the M.I.S. representative when he calls . . . he may bring a change for the better for YOU!



4432-40 S ASHLAND AVE CHICAGO 9 EXTATORS AND MANUFACTURERS OF TIME FOOD SEASONINGS

## As new as its Mame!



... reduces cutting time 50% and improves

### sausage quality...

- 4 major operating advantages including faster production and higher product quality.
- 7 exclusive mechanical features including new type, double-edged, reversible, positive-locking knives.
- 4 improved mechanical features

including an automatically adjustable bowl scraper.

- 5 special and exclusive safety features including an interlocking safety switch.
- PLUS modern "component" design introduced for the first time in the meat packing industry.

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PRAGUE POWDER—Made or for use under U.S. Pat. Nos. 2054623, 2054624, 2054625, 2054626



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A sensational formula, successful for years as a color stabilizer! Complies with B. A. I. Meat Inspection Memorandum 194. Combines: (1) Your choice of an ever-uniform blend of Griffith's Solublized Seasonings...with...(2) Griffith's SODIUM ASCORBATE, which goes to work in the chopper to stabilize sausage color. Speeds processing—increases salability!

See our representative, or write now for details.

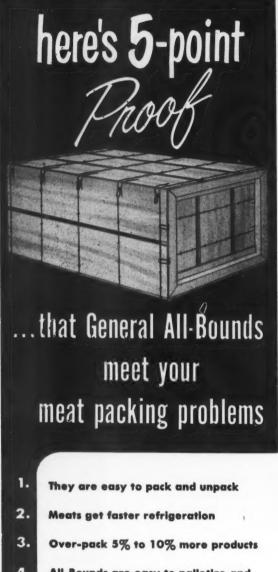
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- 4. All-Bounds are easy to palletize and have high stacking strength
- 5. Cleated ends provide sure grip, and they are easy to handle

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## General Box





**VOLUME 130** 

MAY 8, 1954

NUMBER 19

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(Mail and Wire)

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ANNUAL MEAT PACKERS GUIDE
THOMAS McERLEAN, Chairman of the Board
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#### Shorter Work Week Urged at CIO Convention

A resolution calling for a "substantial" wage increase, a guaranteed annual wage and reduced work week with no loss in take-home pay was expected to be adopted by the United Packing-house Workers of America, CIO, late this week at the union's ninth constitutional convention in Sioux City, Iowa. Ralph Helstein, union president, urged convention delegates Monday to start an "immediate crusade" for a shorter work week. The CIO union contracts with Armour and Company, Swift & Company, Wilson & Co., Inc., and Cudahy Packing Co. expire September 1.

#### FOA Grants Tallow Funds, Lard Pending

The Foreign Operations Administration has granted \$2,000,000 to Italy and \$1,200,000 to Yugoslavia for the purchase of tallow and other animal fats. The purchases, under Section 550 of the Mutual Security Act, will be paid in local currency which the United States will use to buy military goods from those nations. FOA supplies dollars to exporters. Contract period for the Italian purchase is April 27 to May 31, with July 31 as terminal delivery date, and for the Yugoslav purchase, April 27 to July 31, with September 30 as terminal delivery date.

FOA also is expected to announce shortly the authorization of \$13,500,000 for the purchase of lard in this country by importers of the United Kingdom. This will be in addition to the \$8,000,000 allocation of FOA funds made several months ago.

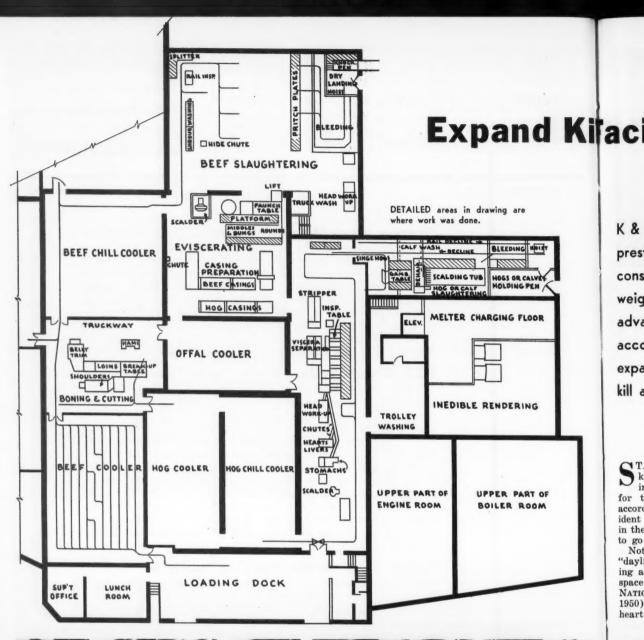
#### Packer Sued for Recovery of Subsidies

Union Packing Co. of Los Angeles and its officers have been sued by the federal government for recovery of \$2,188,837 paid in subsidies during four war years. The complaint, filed by U. S. Attorney Laughlin E. Waters, charged that the firm obtained the subsidies by certifying that it was abiding by OPA regulations when actually it was in "continuous and substantial violation of these regulations during that period."

U. S. District Court recently ruled in the case of a Texas packer that the statute of limitations would not bar recovery of such subsidies where OPA violations were proved.

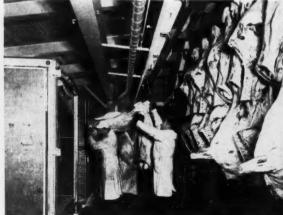
#### 52% Corporate Tax Rate Gets Tentative Nod

Likelihood that business will pay the 52 per cent corporate tax rate for another year increased this week as the Senate Finance Committee tentatively approved extension of that rate until April 1, 1955. The committee is considering the House-passed technical tax relief bill, which provides for such an extension. If not extended by Congress, the corporate tax rate would drop to 47 per cent, effective April 1, 1954. The higher rate would bring in an additional \$2,000,000,000 for the full year, of which \$1,200,000,000 would be gained in the fiscal year starting July 1.





NEW COOLER created during the K & B modernization program.



TRUCK LOADING is handled with dispatch on plant's new dock.

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## lacilities Without Slowdown

K & B Packing Co. uses prestressed concrete construction, with its weight and length advantages, to accomplish neat expansion job in plant kill and other areas



PRESTRESSED ROOF slabs can be seen in this photo of the roomy three-bed floor.

STANDING still is a condition unknown at the K & B Packing Co. in Denver. Planning and building for the future never stop because, according to the philosophy of president Sam Sigman, when that happens in the meat business, a company starts to go downhill.

Not long after completing a modern "daylight" sausage and pork processing addition, with a new office, cooler space and shipping facilities (see THE NATIONAL PROVISIONER of January 14, 1950), construction was begun in the heart of the plant to provide new and

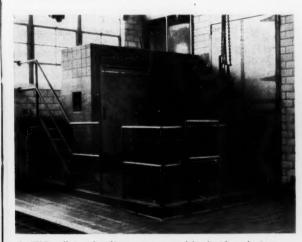
expanded quarters for slaughtering cattle, to modernize the hog killing floor and several coolers and to furnish more hide curing space and a new cutting and boning room.

Plans for the addition and modernization work were drawn by Nat S. Sachter, architect and engineer of Denver, and were keyed into existing facilities so that regular operations were not interrupted by the constrution

While this work was proceeding at K & B, a related project was being completed across the railroad tracks

from the packing plant. This was the construction of a one-story cold storage warehouse with a fully automatic refrigeration system coordinated with the K & B system. The 500,000-cubic foot warehouse building is owned by the packing company but is leased to Beatrice Foods.

High-stage compression and condensing equipment for the two-stage ammonia system are housed in the K & B compressor room while the low-stage compressors are located in the warehouse. The two compressor rooms are connected by a crawl tunnel carrying



CATTLE walk into knocking pen at ground level with no bruises.



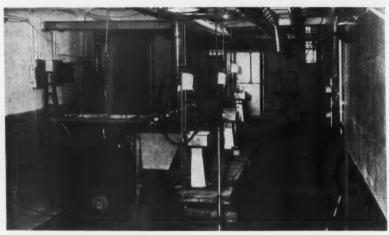
HEAD WORKUP and truck washing facilities near bleeding area.



HOG AND SMALL stock shackling pen and hoist easy to keep clean.



HOG SCALDING TUB and hydraulic dehairing machine.



VISCERA INSPECTION table. Note use of square quarry tile pavers on the floor.

refrigerant and electrical control lines and other services. During 16 hours each day, and over weekends, when the system is unattended in the Beatrice warehouse, operations are observed and controlled from a panel in the K & B engine room where attendants are on duty around the clock.

Details of this unique refrigeration setup will be discussed in a future article in the Provisioner.

Work at the K & B plant proper included construction of a 65 x 45 ft. four-bed addition for slaughtering 50 cattle per hour. The single rail system is employed. The beef killing floor addition was built with a full basement for employe locker rooms, shroud laundry and hide storage.

Construction up to the main floor is reinforced concrete, and the super-structure of the killing floor is structural steel. Walls are finished in ceramic glazed structural hollow clay tile, which offers a highly durable surface and facilitates sanitary maintenance. Floors are made of square hard-burned quarry tile and are imper-

vious to water and fat; K & B has had good experience with this type of floor from the standpoints of safety and durability. Carborundum strips are set in the floor in areas where rail pushing is done to prevent slipping on a wet floor.

The beef killing addition is designed with an extensive use of glass facing north. The roof deck is constructed of prestressed concrete slabs, 1% in. thick and spanning 16 to 20 ft. without the use of additional structural steel, offering smooth-surfaced ceilings.

Removable aluminum pritch plates are used on the killing floor which aids sanitation. Cattle go into the knocking pen without walking up a ramp or being exposed to bruising.

During the work on the addition, temporary ramps, enclosures, etc., were provided so that cattle slaughter could proceed in the existing facilities. Construction proceeded until two beds were ready in the new addition and a changeover was effected with minimum loss of production. Then alteration work began in the existing building to provide a modern setup for

slaughtering 60 to 75 hogs per hour.

Alteration work included provision of new floor surfaces, removal of existing walls and the installation of new wall surfaces, new tracking, plumbing and other mechanical work. A 24-ft. scalding tub and a new dehairer were installed, as well as a dressing chain and moving table for viscera inspection. An extension was built for the hog shackling operation and a new hog runway was added.

While the beef kill addition was being built, complete reconstruction was proceeding in another portion of the plant. Old coolers were completely gutted of their floors, roofs and board and paper wall insulation. Reinforced concrete floors were laid, insulated with Foamglas and finished with a concrete wearing surface. The roof was reconstructed of prestressed concrete, which involved a major operation since these coolers were located in the center of the plant. It was necessary to erect heavy concrete members by hand since a powered crane could not reach over the walls to do the job. Walls and roof were also insulated with Foamglas.

A new boning and cutting room was provided in what was once part of the old cooler area. This room was finished off with ceramic and quarry tile.

tile.

More hide cellar space was provided under the new coolers and cutting room; the basement in this area was formerly unusable because of the very low floors in the older coolers. These floors were raised to the level of the remainder of the plant during reconstruction.

In more than doubling the K & B plant's killing capacity, and raising cooler capacity up to 650 cattle and 1,000 hogs, additional cooler space is being made available for holding and packaging sausage and for beef shipping. A new rail loading dock is also being provided at the plant.

Further information on the prestressed concrete construction used in the K & B plant and the Beatrice CROSSall plan recent is took pla

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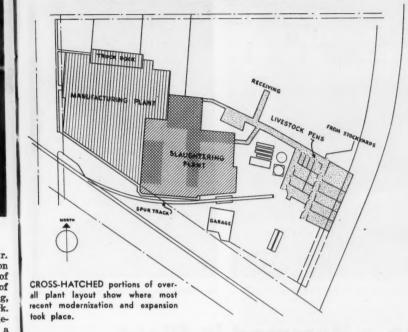
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Architect Sachter states that this method of construction is relatively new in the United States, although it has been employed in Europe since the late 1920's. The Scandinavians, French and Belgians have pioneered in its development and it is now employed in many European bridges and buildings. There is as yet no accepted or formulated code of design or standard practice in this country.

Use of prestressed concrete offers savings in weight and other advantages compared with conventional reinforced concrete. Architect Sachter explains the principle involved as fol-

lows: Assemble a stack of books horizontally on a shelf. At a particular level above the bottom of the shelf, and a known level below the horizontal center of gravity of all the books, place a stout rubber band capable of taking a lot of tension. Stretch the rubber band and release it at the level described. The rubber band, in its attempt to return to its original shape, is in tension and tends to compress the bottoms of the books together. As it compresses the books their tops will tend to arch upward at the center of the group, and the bottom of the books will tend to rise off the shelfs. Remove the books from the shelf and support each end book so that the entire group acts as a beam. One may add weight to the beam of books and it will not break, and it may take considerable weight before the top of each of the books begins to touch the others. The books need not be glued together since the compressive forces induced by the rubber band in tension

In actual practice, prestressed concrete may be produced in two forms: pretensioned or post-tensioned. In place of the rubber bands, use is made of very high strength steel wire strands or cables, very similar to wire rope. Concrete, which will attain a very high compressive strength in a short time, is used in place of the books.

In pretensioning, forms or molds of wood or sheet metal are set up on a casting bed, on either side of high strength wire strands which have been stretched to a specified load by means of jacks. The concrete is then poured within the forms and around the strands. After the concrete has attained a specified strength the forms are removed and the jacks stretching the wires are released. The wire strands transfer their stress to the concrete by means of the bond or adhesion between the two materials, and the beam now is prestressed. It will tend to arch upward; the bottom will be off the casting bed and will be able to sustain a load without deflection or sagging at the middle.

In post-tensioning, wire cables, either wrapped in paper or pulled through such a device as flexible electrical conduit, are placed between the forms or molds for a beam. The concrete is poured and attains its strength, the forms are removed and jacks are applied against one end of the cable while the other is held taut against the concrete; the jack stretches the cable which is prevented from bonding with the concrete by the paper or conduit sheath, and the jacking end is tightened against the concrete.

Post-tensioning is used at the site where the beams are to be erected; pretensioning is best used at a central casting plant and is usually em-

ployed for shorter spans (under 40 ft)

Prestressed concrete permits the use of shallower, narrower and longer members than ordinary reinforced concrete; the members are usually Ior T-shaped, and are similar in depth to a comparable steel beam. This offers a great savings in weight in comparison with ordinary reinforced concrete, and may result in a reduced story height in a building. However, the concrete must be of extremely high strength, usually twice the strength of ordinary reinforced concrete. The beams are erected in a building in a manner similar to the way steel beams are erected, except that they must be picked up at each end and cannot be picked up in the middle.

Advantages over ordinary reinforced concrete, in addition to the savings in weight and longer spans already mentioned, are that prestressed concrete members can be manufactured in identical molds or forms, avoiding the use of extensive scaffolding and formwork at the site, and will not deflect or sag at the middle. As against comparable steel beams, prestressed concrete members may be heavier, but they won't rust in the packing plant nor will they buckle in a fire.

In the Beatrice warehouse prestressed concrete beams were used spanning 57 ft.; they were 36 in. deep and weighed 14 tons. A comparable steel girder would have weighed 5 or 6 tons, but would not be fire safe or corrosion resistant. A steel truss would have required at least 2 ft. additional in height, which would have added considerable cubage to the building by increasing the waste space above the bottom of the truss; this would have increased refrigeration expense.

Sachter reports that 2 in. thick pretensioned slabs, with two 10-in. deep by 6-in. wide ribs about 36 in. apart, and spanning 30 ft., are ideal for packinghouse coolers. Although they are not designed to support rails or refrigeration equipment, piping is hung from them. They provide the smooth ceiling surface required by the MIB and cut the cubage of the room down considerably from the point where additional space would be wasted. The slabs are called "Twin-tee" and are manufactured in the Denver area by Prestressed Concrete of Colorado, Inc. They weigh about 30 to 35 lbs. per square foot.

For the most recent expansion and modernization project, the hog dehairer and specialized switches were furnished by the LeFiell Company; beef killing equipment and lavatories by Carpenter-Hetzler Co.; the viscera inspection table by Allbright-Nell Co., and overhead conveying system. scalding tub, killing floor trucks, tables and other accessories by Phil Hantover, Inc. Meat Packers Equipment Co. supplied a Boss beef hoist and friction careass dropper.

tend to keep the books together.



ARNOLD BRUESEWITZ ejects cooked loaf with his portable device mounted on cook tank ... HE POINTS to incoming air diffusing disc.



## Stretching a Hemmed in Plant



OPERATOR places package in one head of twin-unit vacuum pulling and sealing machine.

WISCONSIN Meat Products, Inc., Milwaukee, recently constructed an addition to its building which will permit increased packaging of its famous Uncle August ready-to-eat sausage meats.

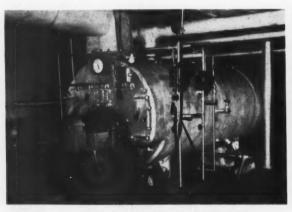
The plant is situated on a triangular plot of land. The expanded portion completes an angle of the triangle and is, of physical necessity, a comparatively narrow section, tapering to a point.

The move proved profitable, however, for the plant relocated some of its nonprocessing operations in the new section, leaving more room in the older and larger area for increased meat processing and packaging. In the new section are located boiler room equipment, offices, loading dock, storage area

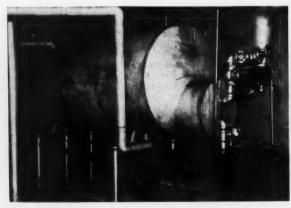
spice room and employe comfort facilities.

An 80-hp. Kewanee Iron Fireman, oil-fired boiler was installed along with an 1,800-gal. hot water conversion tank. Governed by an electrically-operated thermostatic valve set to maintain a water temperature of 180°F., the hot water converter is rated at 1,000 gals. per hour. In the same room is a new Ingersoll Rand compressor operated at 200 lbs. pressure. The older unit now is operated at 30 lbs. pressure to perform lighter work requirements such as freeing meats from molds, air cleanup of machinery, etc.

In its newly enlarged basement area, the plant now houses its Flex-Vac oper-(Continued on page 21)



HOUSED in new section is compact packaged boiler and . . .



HOT WATER converter-storage unit mounted on pipe frame.

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The National Provisioner—May 8, 1954

(Continued from page 18)

ation, one of several packaging techniques employed. Wisconsin Meat was one of the first firms to install Flex-Vac's new double sealer head models. Arnold Bruesewitz, plant superintendent, said the new unit pulls a vacuum of 27 to 30 in. which has given the product a better shelf life compared with the former 20-in. vacuum.

Although the machine has only been in use a short time, the plant has attained a 32-package per minute pace with it and further production improve-

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Humidity has been a problem in the packaging room but the plant now has it solved. Earlier it had maintained about 90 per cent relative humidity. This proved too high, for in summer months too many instances of mold growth were observed. Apparently the high humidity would cause moisture condensation on some sliced product which, in turn, would give rise to mold growth in spite of good packaging techniques. Mold problems have been eliminated by lowering the humidity to 70 per cent. Gebhardt refrigeration equipment is used.

With extra space gained by its new addition, the plant expanded its cooking facilities. For much of its sliced mold product, particularly that prepared in the square loaf shape, Wisconsin Meat uses long metal molds. These are processed and chilled in the same vats.

The molds are unloaded at the cook vat with an air device developed by Bruesewitz. Consisting of a wooden frame hollowed out at the back to the size of the mold, and a hard faced ruber backing against which the mold can be placed, the frame has an inlet through which air is admitted at 30 lbs. (See photographs on page 18.)

To prevent the initial charge of air from gouging the surface of the loaf, the point of entry has a small rectangular metal plate screwed over it. While there is enough tolerance to admit air between the metal plate and the back of the wooden frame, the plate diffuses the air so it does not damage the meat.

Portable, the device can be moved from vat to vat and coupled to one of several air outlets. Management states the device has greatly simplified mold unloading and is suited to the volume of mold product handled.

#### New SBA Booklet Analyzes Effective Sales Program

A new Small Business Administration booklet contains some helpful information for manufacturers on how to make a sales program more effective.

The brochure may be obtained by sending 20c to the U. S. Government Printing Office, Washington, D. C., and asking for Booklet No. 11, entitled "Sales Training for the Smaller Manufacturer," published by the Small Business Administration.



## WEAR-EVER

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ever dreamed possible, in this direct gas-fired kettle. A tangent draw-off and an easy-to-clean valve provide sanitary protection and make kettle emptying easy. (Kettle insert container also available without draw-off and with lift-out handles.) One-piece hinged cover. And remember, Wear-Ever's extra-

hard aluminum alloy gives extra years of service.

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HEREFORDS in one of feed corrals, with hay chopper in background.

## Running a Mountain Plant

OPERATION of a packing plant on the western slope of the Rocky Mountains, such as the Burns Packing Co., Grand Junction, Colo., is more complex than some might expect. Melvin Seevers, plant manager, and Wirt Burns, cattle buyer, are partners in this undertaking.

Located in a small western town, the plant must necessarily be more complete than one need be in a larger city. It must, for example, cure and ship hides, render lard on the premises, maintain a large cattle-feeding program at all times, and handle its own distribution.

This plant slaughters 1200 to 1500 head per month of beef, veal, lamb, and hogs. In this section of the West, the average beef weighs less than 450 lbs. at time of slaughter. When a 500-lb. or larger animal is slaughtered, it must be completely butchered and sold through only two or three outlets that specialize in what is termed locally as "fat beef."

In Western Colorado, where ranching is the main source of livelihood, (Continued on page 43)



MELVIN SEEVERS, partner, stands on loading dock by company pick-up.

#### California Reports Early Benefits from New VE Rule

Dr. James E. Stuart, chief of the division of animal industry, California Department of Agriculture, told the state Board of Agriculture recently that substantial benefits are already apparent to important segments of the state's hog industry from enforcement of new regulations designed to control ves cular exanthema, a serious disease of hogs.

"One of the principal objectives of the vesicular exanthema regulation was to give marketing relief to the grain feeders, cooked garbage feeders and meat packers in the 21 northern California counties," Dr. Stuart remarked. "Reports from hog ranchers in the area indicate that the regulation has accomplished this result. Release of the federal and state vesicular exanthema quarantines on March 19 not only broadened the market for swine and swine products in those counties but has also brought about a notable increase in prices for hogs and swine products purchased in the area."

The regulation prohibits the movement of raw pork into a non-quarantined area unless it originates from swine raised in a non-quarantined

Indicating industry compliance with the regulation and a desire to cooperate with the state and federal governments toward the solution of the problem, Dr. Stuart said, is the fact that 42 federally inspected and 18 state inspected packing plants and distributors of pork products in the quarantined district have taken out state and federal permits to handle exclusively swine and swine products from non-quarantined areas.

#### NIMPA Goes on Record Against Rigid Farm Props

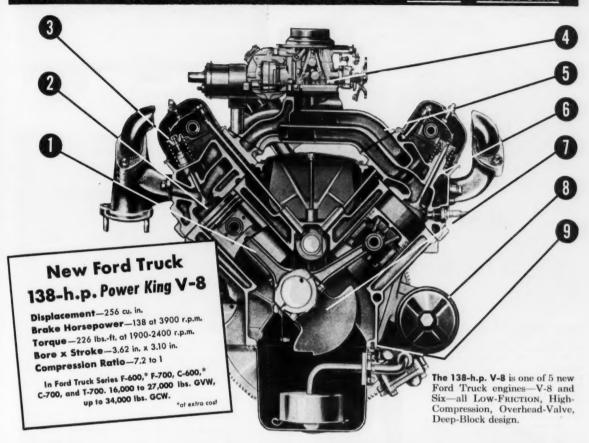
The National Independent Meat Packers Association has gone on record as opposing rigid support prices for farm products and as recommending support prices, if such are required, that will take into account the needs of the whole economy.

A resolution to that effect was adopted unanimously by the NIMPA board of directors at its recent meeting in Chicago. The resolution pointed out that high and rigid support prices for grain tend to discourage farmers from feeding grain to meat animals, leading to the current serious shortage of hogs.

Several amendments to the NIMPA by-laws also were approved, including a provision that the same person will serve as president and as chairman of the board. Associate members also are to be recognized as members with approval of the executive secretary upon payment of dues for the unexpired portion of the year. The number of regional meetings required each year was reduced from two to one.

22

#### ANOTHER WAY YOU SAVE WITH FORD TRIPLE ECONOMY



## Most powerful engine in its class! Up to 44% more power per cu. in. than other makes!

#### Here's why the <u>Power King</u> V-8 gives you more power with economy...the No. 1 saving in Ford Triple Economy!

- **1.** Short-Stroke power—In the new Power King V-8, short-stroke design reduces piston travel as much as 35%. This cuts wear, repair costs and internal friction losses... releases more "useful" power for gas-saving economy. Design permits large intake and exhaust valves for more efficient fuel use and less dissipation of heat to the cooling system. This means more energy per pound of fuel is converted into usable, load-moving power.
- 2. High-Turbulence combustion chambers are wedge-shaped to create high turbulence, give more efficient fuel-air combustion without pre-ignition.
- 3. Free-turn valves rotate freely for self-cleaning action, better seating, minimize valve warpage, wear and sticking.

- **4.** Exclusive de-popper valve on dual concentric carburetor eliminates backfiring when decelerating.
- 5. Short-Reach intake manifold is two manifolds in one single casting. Carburetor mounted directly to manifold allows short passages, delivers uniform fuel charge to all cylinders for greatest power, easy starting.
- **6.** Integral valve guides permit better heat transfer from valve stem into engine coolant. Valves run over 100° F. cooler, have 50% longer life.
- 7. Precision-molded alloy iron crankshaft is a Ford exclusive. Permits more rigidity in design, with three times better self-damping.
- **8.** Full-Flow oil filter cleans *all* oil before it reaches bearing surfaces, reduces cylinder wall, piston ring and bearing wear. Filter is replaceable cartridge type.

**9.** Deep-skirt crankcase extends 24" below center of crankshaft for greater rigidity to resist distortion, provides maintenance of precise bearing alignment for long life and smooth engine performance.

#### SAVE WITH ALL THREE!



- 1. New Gas-Saving Power
- 2. New Driver-Saving Ease
- 3. New Money-Saving Capacities

## FORD TRIPLE TRUCKS

MORE TRUCK FOR YOUR MONEY!

For complete information, see your Ford Dealer today, or write: FORD Division, FORD MOTOR CO., Dept. T-62, Box 658, Dearborn, Michigan.



4 trucks

4 refrigeration problems all SOLVED efficiently

by Kold-Hold

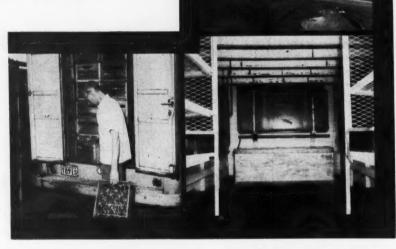
OTSEGO SANITARY MILK PRODUCTS CO.

installed a Kold-Hold "Hold-Over" Plate and Compressor unit in the trailer above at the cost of dry ice for just one season.

CABELLS, INC. use a live-axle-powered Kold-Trux "Mobilmatic" Unit and "Hold-Over" Plates to automatically refrigerate a semi carrying 4,000 gailons of ice cream. Body by American Body & Equipment Co.

NISSEN & SON PACKING COMPANY'S trucks are refrigerated with Kold-Hold "Hold-Over" Plates and make-and-break connections for the safe delivery of all kinds of meats.

MOWRER DAIRY finds that unsold milk returns to the dairy in perfect condition even on the hottest days in their Boyertown body equipped with Kold-Hold "Hold-Over" Plates.



What do you want most in a truck refrigeration system . . . efficiency? . . . economy? . . reliability? Kold-Hold refrigerated trucks give you all this and more. That's why more trucks on the road today are refrigerated with Kold-Hold refrigeration products than with any other type. The 4 examples above are typical.

If you prefer efficiency . . . Kold-Hold Truck Refrigeration will maintain a predetermined low temperature in your truck indefinitely. If you prefer economy . . . Kold-Hold Truck Refrigeration often pays for itself in a single season. If you prefer reliability . . . Kold-Hold truck refrigeration's record of long, trouble-free service is unsurpassed.

> BUT, EVEN MORE IMPORTANT, Kold-Hold gives you your choice of 6 different truck combinations to give you a better answer to your individual needs.

> > Send today for the Bulletin "6 Ways to Refrigerate a Truck."

#### AN ENGINEERED ANSWER

Because there are so many ways to refrigerate a truck, it is important to get an engineered instal-lation that is just right for your special requirements. Engineered installations are a free service of Kold-Hold. Write today for complete details.

Look to Kold-Hold for the latest developments in Truck Refrigeration



TRANTER MANUFACTURING, inc., 460 E. Hazel St., Lansing 4, Michigan

The National Provisioner-May 8, 1954

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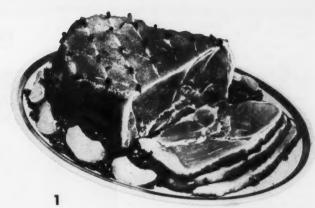
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## Meals in Minutes From Meats in Cans



THE idea that good looking, nutritious and delicious meals can be prepared in minutes by using meats in a can, leaving extra time for the beach, the golf course or just plain relaxing with friends, will blanket the country this summer in the biggest promotion of canned meats in the industry's history.

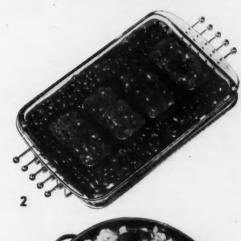
The promotion, to start just before Memorial Day and last through the Labor Day weekend, has the backing of the National Meat Canners Association, American Meat Institute, National Live Stock and Meat Board, National Canners Association, Can Manufacturers Institute, individual meat canners, suppliers and the nation's leading retailers.

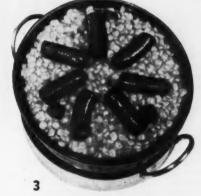
Groundwork was laid early this year by the National Meat Canners Association after members voted to spend \$125,000 to help make sure that growing canned meat sales keep getting bigger. USDA figures show that sales of canned meats have increased 34 per cent in the past five years and are one of the fastest-growing departments in food stores.

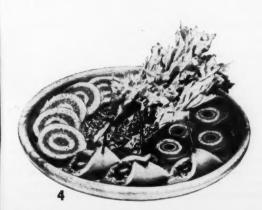
To get retailer cooperation, the meat canners came up with an attractive brochure, showing "meals in minutes" suggestions in full color, telling of some of the national advertising and publicity plans, giving ideas for retail ads and offering free mats and free food photos to the dealers. The photos show quick casseroles, skillet meals and party platters to match any summer mood. They have added value to the dealer since they are combination dishes, boosting at least one other product besides canned meat.

Some of the suggested combinations shown, as reproduced here, are: Photo 1, canned ham and apple slices; Photo 2, luncheon meat and baked beans; Photo 3, vienna sausage and kernel corn; Photo 4, deviled ham, olives, celery, etc., and Photo 5, corned beef hash on pineapple slices.

With a special brochure in hand, leading figures in the canned meats industry then explained the program personally to the nation's largest retailers, who handle the bulk of canned meats sales,









according to John Moninger of the National Meat Canners Association. Presidents, vice presidents in charge of sales and advertising managers of all the biggest stores were visited over a 30-day period by friends from meat canning firms, who told them about the industry promotion and asked for greater emphasis on canned meats in their retail ads. The brochure also was sent to a list of 7,000 key retailers. Response, Moninger said, has been tremendous.

In addition to ease in preparation, economy and attractiveness of canned meats, their nutritive value is being promoted as housewives are becoming more and more nutrition-conscious. The American Meat Institute, in line with its policy to promote all kinds of meat, has devoted two medical advertisements to the nutritive values of meats-in-a-can, timed to appear during the big promotion. The messages, which point out that there is little or no difference in various food values kitchen-cooked and commercialcanned meats, will appear in 57 different publications reaching every practicing doctor and dietitian.

The National Canners' Association will feature canned ham in three leading home economics publications reaching teachers and food editors of newspapers, magazines, television and radio as part of its \$500,000 consumer education program. Broad consumer publicity also is planned.

The \$1,250,000 consumer education program of the American Can Co. also is featuring canned meats prominently. Canco will have another full-color spread in Life June 21 and in the June issue of McCall's and Good Housekeeping. The company's home economics department also is coming out with a special canned meats cook book, which will be in addition to its current "Quick Trick Cookery" that presents a can opener as a magic wand to interesting, nutritious and inexpensive meals.

The Continental Can Co. will feature meats in a full-color spread in the August issues of *Time* and *Business Week* and in a later issue of *Fortune*. Continental Can also will provide broad consumer publicity.

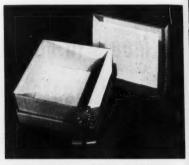
The Weirton Steel Co. will help extend the promotion even beyond Labor Day by a full-color ad in the September issues of *House Beautiful* and *Better Homes & Gardens*. The ad will highlight canned meats with a backto-school theme.

In the meanwhile, individual canners will be playing up their brands of canned meat in magazines, newspapers, on television and radio, and more advertising and publicity on canned meats will be coming from other suppliers of the can manufacturers. Food editors, who make a practice of giving their readers what the readers want, are indicating much early interest in the great variety of "meals in minutes" that can be built around meats in a can.

#### **Merchandising Trends and Ideas**



I. TOPS IN ITS CLASS



2. SECOND PRIZE WINNER

#### Fibre Box Contest Winners Announced

Boxes manufactured for John Morrell & Co., Ottumwa, Iowa, and Grill Meats, Inc., Sandusky, Ohio won top awards in the Meat, Poultry and Eggs Container Class of the 1954 Fibre Box Competition and Exhibit sponsored by the Fibre Box Association, Chicago. Duplicate certificates of award were

3. HONORABLE MENTION

given to the manufacturers and users of the boxes at the association's spring meeting in the Edgewater Beach Hotel.

Judging was based on four points: whether the development was a new use or a conversion, the potential market, technical superiority and practicability of usage.

First prize went to a box (Photo No. 1) for pork loins, manufactured by the Lawrence Paper Co., Lawrence, Kan., for John Morrell & Co. The sturdy container can be set up rapidly without stitching, and the extra stiff side walls support the long, slender pork loins.

Second prize went to a box (Photo No. 2) for meats made for Grill Meats, Inc., by the Hinde & Dauch Paper Co., Sandusky. Capable of helding liquids for several weeks without seepage, the one-piece, die-cut container with special patented self-locking ends can be

used for the shipment of meats and other moist products. No stitches, tape or glue are needed in the assembly process.

Another box (Photo No. 3) used for pork loins by Morrell won an honorable mention award. Manufactured by Container Corp. of America, Chicago, the solid fibre container is designed to carry approximately 65 lbs. of fresh or frozen pork loins. Unusual stacking strength is developed through the use of double thickness material over the ends and around the corners and three thicknesses over part of the sides. The separate cover is arranged to lock securely to the body, and both of the parts are self-locking in assembly.



JIFFY BEEFBURGERS, ready to pop into the pan, is the story told graphically and with quick copy by Jiffy Steak Co. on this full-color gravure printed cellophane wrap. Package was designed and printed by The Dobeckmun Co., Cleveland, to create quick consumer impression of easy preparation and convenience of the beefburgers. Sales have increased in self-service freezer displays.

The Wrap that Bacon brings home the is the DRUM-TIGHT Wrap



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wrap.

The quick and have

954

Here's the machine that makes the drum-tight wrap—the Model FB. Wraps pound and half-pound packages alternately without adjustment. Uses Pliofilm or cellophane. Speed up to 40 a minute.

Bacon looks far more attractive — and keeps better, too — in the drum-tight wrap . . . That's why packers all over the country are installing the FB machine.

The Model FB applies the wrapping material and seals it by an entirely new method. Two sets of jaws grip the wrapper and draw it tightly over the top of the package. A reciprocating heater bar makes a neat, tight bottom seal. Pull-backs and wrinkles caused by passing packages over an over-all heater plate are eliminated. The bottom flaps are drawn in and completely sealed, preventing unsightly "dog ears". Result — a package that says quality in no uncertain terms!

#### Consult our nearest office for complete information

NEW YORK PHILADELPHIA BOSTON CLEVELAND CHICAGO
ATLANTA DALLAS DENVER LOS ANGELES SAN FRANCISCO
SEATTLE TORONTO MEXICO, D.F.



#### TV Appearances Highlight Meat Board March Program

Millions of homes across the nation were reached through the medium of television during the month of March with timely, practical and interesting lessons on meat covering a wide range of subject matter.

This is the statement of the National Live Stock and Meat Board, which reports that its March program of activities for meat was highlighted by TV presentations of its field staff on stations reaching from Boston to Los Angeles and from Minneapolis to Houston.

As guest speakers and demonstrators, the Board's personnel brought the story of meat, including beef, pork and lamb, to 96 audiences in cities of 33 states and Washington, D. C., in this single month. These programs afforded the opportunity of presenting actual meat cuts and cooked meat dishes to the television audiences and of dramatizing the facts presented in easily understood step-by-step an fashion.

Lessons in the identification of meat cuts were stressed, as well as suggestions on the selection and buying of meat. The wide variety which meat affords was brought out. The value of cooking all meats at low temperature was emphasized.

TV-viewers were shown the methods of meat cookery best adapted to the various cuts-from roasting to cooking in liquid.

The use of the less-demanded cuts was stressed-their value in preparing various meat dishes with which many homemakers have not been too familiar. The Board specialists made



PRINTED CELLOPHANE bag now is being used to merchandise "Seasoned to Please Pork Sausage of R. L. Zeigler, Inc., Selma, Ala., solving problem of protecting product from light while showing it in realistic reproductions on the bag. "Our sales have inductions on the bag. creased and we are very encouraged over future potentialities of this package," pany officials said. "We are giving it widespread advertising in the Southern Alabama territory, both in color ads in newspapers and on the radio." Three bags, designed and produced by Milprint, Inc., Milwaukee, show different serving suggestions. Zeigler formerly used a transparent package.

expert use of the knife in showing how beef, pork and lamb cuts could be efficiently utilized in providing thrifty meals, bringing out how supply and demand influence the price of meat. The high nutritive value of meat also was stressed.

#### Agree on Selling Aids

Eight executives attending a sales building and customer development conference at the Hotel Phillips, Kansas City, agreed that wholesalers should provide retailers with selling aids such as displays, information on store opera. tions, modernizing and brand promotion.

Lee W. Kuhn of Armour and Company was among the speakers, who represented industries producing more than \$4,500,000,000 a year in food products. The conference was sponsored by the National-American Wholesale Grocers Association

#### And Don't Weight!

Curve-conscious women and men traveling Colorado highways soon will see large signs admonishing them to "Watch Your Curves-Eat Beef."

Lars Prestrud, chairman of the Colorado Cattlemen's Association's beef promotion program, said some 2,000 such signs will be installed to remind consumers that beef is a high protein food of great value in weight control.

#### ADELMANN

The choice of discriminating packers all over the world.

Available in Cast Aluminum and Stainless Steel. The most complete line offered. Ask for booklet "The Modern Method."



#### BOILER CORPORATION

Office and Factory, Port Chester, N. Y. Chicago Office, 332 S. Michigan Ave.



#### Let meats hang while you PAINT

Koch Odorless Damp-Proof Enamel can be applied in the same room with exposed meats or other foods. In any temperature above 32°F. Works as well on damp walls as on dry.



See pages 52-53 of your Koch General Catalog for information on this and other Koch paints for the meat industry.

KOCH SUPPLIES Ransas City 8, Mo. Phone Victor 3788



Gain a major sales advantage by packing extra fla-vor into every can of your meat products with ZEST, Staley's miracle season-ing. Pure crystals of Monosodium Glutamate wake up taste buds to magnified fresh, natural meat fla-

vors. Zest adds no flavor, color, or aroma of its own . only brings out those desirable flavors already present. Low cost ZEST works taste magic . . . just add it to other spices. Order ZEST

from your supplier or write us direct.

Staley's 99% Pure Monosodium Glutamet



A. E. STALEY MFG. CO. Decatur, Illinois

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#### **NEW TRADE LITERATURE**

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Controlling Temperature and Humidity (NL 21): A well-illustrated 16-page bulletin tells how temperature, relative humidity, pressure and flow may be regulated for efficient and economical meat processing operations. It gives examples of specific applications of instruments in scalding, chilling, smoking, ham cooking, heating and open-kettle and dry rendering processes. — Minneapolis - Honeywell Regulator Co.

Ways to Install Splitting Saws (NL 24): A well illustrated, 12-page booklet gives complete details on eight ways to install power beef carcass splitting saws for efficient operations under various plant conditions. It describes certain features incorporated in equipment construction.—Kentmaster Manufacturing Co.

Motor Pump Installations (NL 25): A 16-page slidefilm presentation in booklet form describes the construction and operating features of a centrifugal pump. It states the material recommended for a number of installations and shows actual installation views. Diagrams illustrate features to check in the selection of a pump and graphs show how to determine pump requirements.—Ingersoll-Rand Co.

Uses of Ascorbic Acid (NL 26): An easy to read 16-page booklet tells the effects ascorbic acid has on cured and fresh meats. It describes the reactions achieved by ascorbic acid on blood pigment, cured meats, and fresh and frozen meats. It suggests methods of application and precautions to be observed and tells the amount of material required for various types of meat products. Also contained in the booklet are tables of weights and measures, information on storage and handling and the government regulation permitting its use.—Hoffman-La Roche Inc.

Solving Steam Trap Problems (NL 27): A revised 36-page catalog includes information on new combination float and thermostatic traps. It contains specifications and capacities on steam traps, float traps, air release valves and pipe line strainers. The catalog tells how to calculate condensation loads and select traps for unit heaters, jacketed kettles, steam mains and header drips and gives pointers on how to install and service the traps.—V. D. Anderson Co.

Use this coupon in writing for New Trade Literature, Address The National Provisioner, giving key numbers only. (5-8-54)

Name.....

City....

6 Ways Better

Minimize

Down Time & Accidents

The confidence our customers have in the All-Steel Track Switches was won by their dependability. Heavy construction minimizes breakdowns and positive action prevents accidental tripping, half open switches, or dumped loads. Both switches have steel yoke that maintains alignment and long wearing steel lasts the lifetime of the steel track system. They are 6 ways better because they are:

- · All Steel
- Easy to Install
- Safe, Positive Action
- Always Aligned
- Stay Smooth
- Economical

Write for catalog page giving complete information and illustrative layout.



"A Complete Line of Meat Industry Equipment" 1469 Fairfax Avenue San Francisco, California



STANDARD GEAR OPERATED Available in all types for 3/2" or 1/2" x 21/2" track, and for 1/2" x 3" flat, or 1 15/16" round bleeding rails.



FULLY AUTOMATIC SWITCH Available in types IL, IR, 2L, 2R, 3L, and 3R for 3/4" x 21/2" or 1/2" x 21/2" tracks.

Catalog page with complete description of these two switches on request.

#### EMERSON SACK WARNER CORP.

**Designers and Manufacturers of** 

Single, Double and Triple Conveyors
Packing House Equipment
Breading Conveyor Systems
Marine and Chemical Work
Hotel and Restaurant Equipment
Specialist in Stainless Steel Work



BONING BENCH

150 DORCHESTER AVE.

SO. BOSTON 27, MASS.

WRITE FOR FURTHER INFORMATION



HORMEL CHOOSES CARRIER AMMONIA REFRIGERATION



Three Carrier centrifugal ammonia condensing units with a combined capacity of 1600 tons, and some 200 Carrier cold diffusers have been installed in the Geo. A. Hormel Company main plant at Austin, Minn. For its refrigeration requirements, Hormel, expert at food processing, has called on Carrier experts ever since 1936.

Carrier ammonia refrigerating equipment is on the job in food processing plants, large and small, the world over-serving companies like Dole Pineapple, Honolulu; Arbogast & Bastian, Inc., Allentown, Pa.; Merchants Refrigerating Company, Hopkins, Minn.

May we assist you?

Whether you need a complete ammonia refrigerating system or a single machine, bring your problem to Carrier's experts. Telephone



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## Welcome to Schmidt's



A HAPPY crowd keeps things lively in the "chow" line.



THE HOSTS, Emil Schmidt, right, and Mrs. Schmidt, third from right, greet Mrs. and Seymour Goldberg and Mrs. and Andy Dewied.



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ATTRACTIVE organist, left, plays lively tunes. At right, Schmidt's youngest son, Gary, turns on youthful charm as he poses with official receptionists, Maxine Canale and Florence Young.



HOPING they'll have a winning number, children wait expectantly for drawing.

#### Dealers see plant behind product at open house

SPIC and span in every detail, the plant of Schmidt Provision Co. of Toledo, O., was viewed by several thousand guests at an open house celebration last Sunday, May 2.

The affair was held to show dealers and their families the plant behind the product and express thanks for their patronage. On hand to greet and guide were members of Schmidt's sales force. Featured were guided plant tours, entertainment, refreshments and door prizes.

The plant's dual species dressing-cutting floor served as setting for the stage on which a Hammond organ was mounted. Refreshment bars were set up in the smoke alleys and on the hog dressing floor. Flanking the stuffers were buffet tables where the plant's various sliced cold cuts and warm frankfurter type products were served. Emil A. Schmidt, president, said that visitors showed a slight preference for the warm meats over the cold cuts.

Products on display featured the company's complete



JOSEPH ARNOLD (wearing frock), Schmidt vice president, explains baby contest tie-in on skinless frank products to visitors.

line of consumer-packaged luncheon meats, frankfurters, pork sausage products and its spreads put up in both jars and bags. Forming a backdrop to the display cases were various baby pictures announcing the Schmidt-Visking \$5,000 baby picture contest centered about skinless frankfurters. Another show case featured various loaf and stick products.

The hog dressing department was a point of special interest. Many wanted to know the "hows" and "wherefors" of the hog butchering operations. Some of the retail butchers reminisced how it would take them and a helper all day to dress one hog. They marveled at the speed with which hogs are dispatched, chilled and cut.

In the sausage kitchen a new Boss Chop-Cut and a new Buffalo vacuum mixer attracted considerable attention. The rendering and packaging departments also received a good deal of spectator traffic.

The loading dock, too, proved an impressive sight. Some 40 odd trucks in the Schmidt fleet, all spotlessly clean, were lined up in military formation at the loading dock or on display in their garage stalls.

play in their garage stalls.

Climax of the day, especially for the youngsters, was the door prizes drawing. Bedecked in their Sunday finery, the children closed in on the stage, hopeful of holding the other half of a winning ticket drawn from a large "Pryz" shortening can.

## Food Technologists to Get Marketing Angle

Subjects ranging from special purpose foods for children and the aged to the broad, overall field of food marketing are included in the technical program to be presented at the Los Angeles meeting of the Institute of Food Technologists June 27 to July 1.

The session on marketing, which is new to IFT annual meetings, will include such topics as food advertising, distributing foods and the evaluation of marketing programs, suggesting applications for the technologist working to develop new products or to improve existing ones.

Helen Hanson, USDA Western Utilization Research Branch, Albany, Calif., will lead a session on consumer testing which will emphasize its methodolgy and techniques. At another session federal and state food and drug laws will be analyzed and discussed. The effect of chemicals on flavor will be examined at a session led by C. H. Mahoney of the National Canners' Association, which will include a report on flavor evaluations of canned foods treated with chemical pesticides.

Findings on the role of fats in the diet, the antibiotics in nutrition and recent advances in stabilizing foods will be reported at a session led by Anksel Olsen, General Foods Corp. Meat and fish research will be covered

at a session conducted by M. J. Copley, director of the USDA Western Utilization Research Branch. Several medical scientists will participate in the session on special purpose foods, which will provide background on the problems inherent in formulating and manufacturing foods for children, for the aged and for medical diets.

#### Purdue Conference on Industrial Waste Set

The Ninth Industrial Waste Conference, sponsored by the School of Civil Engineering, Purdue University, Lafayette, Ind., will take place May 10 through 12 at the Memorial Union Building on the campus.

Forty-four papers will be presented on various phases of industrial waste treatment during the three-day conference. One paper during the Wednesday afternoon session will be devoted specifically to small slaughterhouse waste treatment.

Other papers will deal with aerobic biological treatment of organic wastes, air diffusion in the treatment of industrial wastes, the stream pollution abatement program of the city of Cedar Rapids and its industries and effects of radioactive materials on the digestion of sewage sludges. Additional information may be obtained from D. E. Bloodgood, Civil Engineering Building, Purdue.

## More and more meat packers are using **Clintose**\* because...

- √ Clintose Enhances Flavor<br/>
  √ Clintose Preserves Color<br/>
  ✓ Clintose Retains Moisture
- CLINTOSE insures the fixation of the desired red meat pigments, thus developing an appetizing natural color in various sausage items, wieners, hams, and other processed pork products.

\*CLINTOSE is refined dextrose, a registered trademark by Clinton Foods Inc.

SAUSAGE · BOLOGNA WIENERS · PRESSED MEATS LUNCHEON MEATS LIQUID SUGAR PICKLE SPICE MIXES



### **CLINTON FOODS INC.**

CORN PROCESSING DIVISION

CLINTON, IOWA

Sheet of 35-lb. KVP Purchment, crinkled and waxed 2 sides, placed around back of



## **Low-Cost Protection for Skinned Veal**

The hide on a veal can stand in the way of a sale. Most butchers lack the time or experienced help to skin it.

Skinning the carcass at the packing house solves both problems, but creates a more serious one. The skinned carcass must be protected against dirt, dust, and other contamination during shipment, as well as shrinkage.

KVP has the answer to this one. KVP Veal Wrappers of 35-lb. genuine vegetable parchment, crinkled and waxed both sides especially for this application, do the protective job with 100% satisfaction. With their exceptional wet strength, they keep veal clean

and wholesome, minimize moisture loss, reduce costly shrinkage. The wax surface assures perfect stripping.

KVP Veal Wrappers can be printed with brand name and design, in one or more colors, to help boost sales. Write for samples and particulars.

#### KALAMAZOO VEGETABLE PARCHMENT COMPANY

Parchment, Kalamazoo, Michigan

BRANCH AT DEVON, PA. ASSOCIATED COMPANIES: KVP CO. OF TEXAS, HOUSTON, TEXAS—HARVEY PAPER PRODUCTS CO., STURGIS, MICH.—KVP CO. LTD., ESPANOLA, ONT.—APPLEFORD PAPER PRODUCTS LTD., HAMILTON, ONT.; MONTREAL, QUE.

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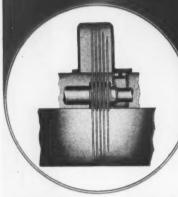
For Protection and Sales Appeal

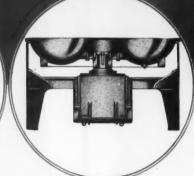
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## Three NEW EXCLUSIVE features make this Globe Silent Cutter

- Cutting Sausage Meats
  - Cutting Sausage Costs



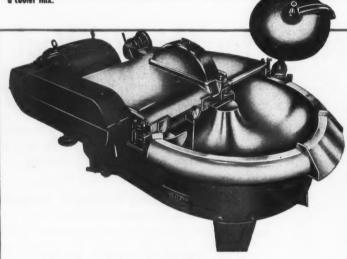




Non-Friction Knives—new spiral type with graduated cross-section so blades first contecting meat are further from bottom of bowl. Meat is gradually funnelled down to a standard clearance to permit all knives to do more work faster at decreased friction, less H.P., and less temperature increase for a cooler mix.

Specially Designed Transmission drives bowl separately. All ground gears and bearings run in oil and are ENCLOSED to give a completely grease-free condition at those "hard-to-clean" surfaces under the bowl.

Hinged Lid—entire cover swings up to make bowl easily accessible and in full view for quick, easy cleaning. Knife spindle is completely inclosed by non-wearing stainless steel labyrinth seals to prevent meat from entering spindle housing and eil from leaking into cutting chambers.



The new model No. 54 Globe Silent Cutter is available in 400 and 600 lb. capacities.

The new Globe Silent Cutter provides so many new and revolutionary ideas for cooler, more efficient sausage meat cutting, at greater speeds and at less cost, with many new sanitary features for added cleanliness, we know you will want all of the details as soon as possible. We have incorporated all of these features in a new fully illustrated brochure that will be highly interesting to you and your sausage room superintendent. Ask for your copy today.

## The GLOBE Company

4000 S. Princeton Avenue · Chicago 9, III.



40 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

## THE MEAT TRAIL

#### M. J. Sheffield Retires as Shen-Valley Co-op Manager

The resignation of M. J. Sheffield as manager and treasurer of Shen-Valley Meat Packers, Inc., Timberville, Va., effective May 8, has been announced by R. S. Graves, president of the cooperative. A. J. Jessee, formerly assistant manager and secretary, has been appointed acting manager and treasurer.

Although he wished to retire from the strenuous duties as plant executive, Sheffield, a 46-year meat industry veteran, agreed to remain as a Shen-Valley consultant, subject to call any time after he and Mrs. Sheffield take a 60-day vacation to California to visit their son, Graves said.

Sheffield began his industry career in 1908 with the Dold Packing Co., Buffalo, N. Y. After service in World War I, he was employed in the cost and production department of Swift & Company, Chicago, until 1935 when he went with the Detroit Packing Co., Detroit, Mich., as production and sales manager. In 1946 he became general manager of the Grand Valley Packing Co., Ionia, Mich., leaving that position in December, 1949, to become superintendent of the Shen-Valley plant. On June 8, 1950, when D. W. Rodgers resigned as manager and treasurer. Sheffield succeeded him.

Graves said Sheffield converted the plant, which had been in a shaky financial position, "into a going concern which produced and sold \$5,500,000 worth of meat products in 1953 and is producing and selling at a higher rate than this for 1954."

Jessee joined Shen-Valley as public relations director and promotion manager in 1948 when the cooperative's \$1,600,000 plant was being constructed. He previously had been a store manager and county agent. When the plant was opened in November, 1949, Jessee continued as public relations director. He was named assistant manager and secretary in 1950 when Sheffield took over as manager and treasurer.

#### Doubles Size in Five Years

Robbins Packing Co. celebrated its fifth anniversary recently at its plant in Statesboro, Ga. In the five years the plant has approximately doubled in size and operation. The anniversary was marked by a plant open house attended by more than 1,500 persons. Refreshments were served.

#### Meat Expert Thinking About Home, Steak, Ham

Although he won't be returning from Turkey until sometime in October, Lewis B. Peggs already is thinking about the steak and ham he'll have when he gets back from 20 months as a member of the American meat packing team there.

"Our livestock consists of fat-tailed sheep and oxen," he writes. "The oxen have all been worked and are from four to 14 years of age and the sheep are usually two to four years old. They (Turkish people) do not believe in killing anything under two years old. All the livestock is driven in on foot, some as much as 200 miles . . . Very little grain feeding is done although we are trying to get it started."

The raising or butchering of hogs is forbidden under the Moslem religion so the country has only a few wild boars. Peggs said he has eaten one wild boar, which he had to butcher himself. Before leaving for Turkey to help set up a livestock and meat program for that republic, Peggs was director of livestock services for Kingan & Co., Indianapolis, now Kingan, Inc.

## personalities and Events

- ▶ Because of the extensive modernization program underway at Armour and Company's Chicago plant, the visitors' route through the plant will be closed temporarily after May 28, A. G. Versen, general manager, announced. He said an even better and more interesting visitors' route will be opened when the modernization program has been completed.
- The installation of a new Boss Chop-Cut and Boss mixer completes a \$250,000 remodeling program started a year ago at Queen City Packing Co., Inc., Dickinson, N. D., Walter T. Kack, president, announced. The building program included a new addition to the kill floor, a new smokehouse and sausage cooking rooms, new spice and supply rooms and a new boiler room. The Globe Co., Chicago, furnished four new beef hoists and a motor-driven beef lander, new knocking pen, hog hoist and bleeding rails for beef and hogs. New smokehouses of all stainless steel construction were



REPORT OF PROGRESS and problems in sausage manufacturing overseas found an interested audience at the Standard Club of Chicago where John H. Marhoefer, president of Marhoefer Packing Co., Inc., Chicago and Muncie, and Sylvan Kadison, president of Bobsin-Kadison Laboratories, Inc., and Harry Bobsin & Co., Chicago, were hosts at a luncheon for European guests. Shown continuing conversation are (I. to r.): Franz Zimmermann, head of the Zimmermann Co., near Vienna, Austria, Oswald Wuerges, chief of the synthetic casing division of Kalle & Co., Ltd., Weisbaden, Germany, Marhoefer and Kadison. A story about the visit of Zimmermann and Wuerges to this country appeared in the National Provisioner of April 10, 1954.

installed by the Atmos Corp., Chicago. The remodeling plans were drawn up by J. C. Lutz of Associate Engineers, St. Paul. Queen City Packing completed an earlier expansion program in 1950. Other officers of the concern are Donald H. Wolf, vice president, and Winnifred Kack, secretarytreasurer.

► William Wood Prince, president of the Chicago Union Stock Yards, was honored by the livestock industry at a dinner May 7 in Chicago's Saddle and Sirloin Club when his portrait was unveiled and presented to the club's gallery of notables in the agricultural world. Frederick W. Specht, president of Armour & Company, presided at the unveiling function.

▶ Walter M. Bruflat has been named accounting manager of the Ottumwa

plant of John Morrell & Co. A certified public accountant, Bruflat has had long experience in accounting. He was employed by Price Waterhouse & Co. in Chicago for seven years and at one time operated his own accounting firm in



W. M. BRUFLAT

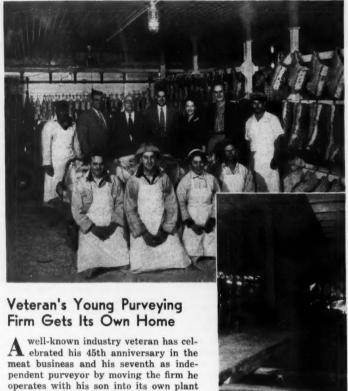
Peoria, Ill. He resigned his position as controller of the Kartridge-Pak Machine Company in Davenport to join the Morrell firm. ► Philip C. Pinkus, owner and operator of the Wisconsin Co-operative Packing Co., Milwaukee, for 30 years, died recently after a short illness. For the past five years he operated a retail clothing store. The meat packing company is now known as Wisconsin Packing Co., a subsidiary of Mickelberry's. ►A. J. Ellington of Paris, Ark., has reopened the Paris Rendering Plant, which had been closed down the past

#### F. W. Trenkle Heads Armour San Francisco Interests

Fred W. Trenkle has been appointed general manager of the Armour and Company interests in the San Francisco area, F. W. Specht, president, announced. Trenkle will supervise the meat packing plant in South San Francisco and branch houses at 370 Townsend st., San Francisco; Oakland, Sacramento and Honolulu.

Trenkle has been with Armour and Company since 1938. Most recently, he was manager of the fresh pork department in the general office in Chicago. He has had wide experience in the Chicago, Eau Claire (Wis.) and Mason City (Iowa) plants.

Trenkel succeeds Pitt K. Winchell, general manager since 1937. Winchell will remain with the company in San Francisco and assume duties as his health permits.



operates with his son into its own plant in the Dallas Trinity Industrial District.

After serving with meat packers since 1909, Roy A. Acers formed the Acers Co.

in Dallas seven years ago in partnership with his son, R. Steve Acers. Home office and fabricating plant were in the United States Cold Storage Corp. warehouse. The firm specializes in fine meats for hotels, restaurants, clubs and institutions. Expansion of business from the original territory of Dallas and outlying area to include the larger part of the Southwest forced the firm to seek larger accommodations so the decision was made to build in the new industrial district.

The new plant, situated at 1737 Levee st., has some 6,000 sq. ft. of floor space, divided into aging cooler, blast freezer and warehouse. Redwood interiors and Redwood insulation are used throughout, a departure from standard methods. Photos show the aging cooler and a section of the room during construction. Standing (l, to r,) in the cooler are: Joe Moreno, R. S. Acers, R. A. Acers, R. E. Acers, Mrs. Wallace, R. B. Steene and Willy Delgado while kneeling are Jack Foster, F. M. Allen, Elisa Garcia and William Rudiatis.

Inset shows partial installation of redwood ceiling and walls. Shiny material on walls is foil, which was used on ceiling, walls and floor to form a seal. Twelve inches of shredded Redwood bark was packed in wall and the floor has 12 in. of cement and Redwood insulation. Wood, including insulation, was treated so it will not burn or absorb water and will repel rodents.

Refrigeration is supplied by Worthington compressors using Freon 22, and an automatic thermostat controls the temperature to 34° in the cooler and 0° in the blast freezer. All refrigeration equipment is automatically defrosted.

Acers started his career with Morris & Co., Chicago, in 1909, serving with that firm for 13 years until it was absorbed by Armour and Company. He then joined the Cudahy Packing Co., managing branch houses first in Topeka, Kan., then St. Louis, St. Paul, Chicago and San Francisco and Cudahy's killing plant in San Diego. He left Cudahy in 1938 to go with Wilson & Co., Inc., and served in Wilson managerial positions in Minneapolis and Chicago. Acers managed Wilson's wholesale market in Chicago for four years before leaving to organize the purveying company in Dallas.

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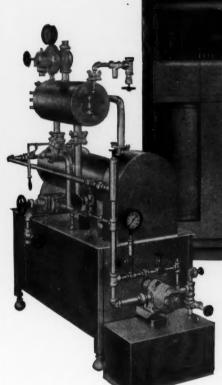
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Each of these VOTATOR Lard Processing units produces 10,000 pounds of finished lard per hour. Since the operation is virtually automatic, round-the-clock operation is practical. Equipment is available in ratings of 3,000, 5,000 and 10,000 pounds per hour. Lower photo shows 3,000-pounds-per-hour unit.





## Efficiency!

YOUR KEY TO LOWER COSTS!

Modern continuous processing is one key to success in the highly competitive market for high quality shortening. VOTATOR\* Lard Processing Apparatus is designed to give you the most efficient operation possible. Here are the facts:

**FASTER.** The equipment chills and plasticizes on a *continuous*, *closed-system* basis. Rendered fat is transformed into finished lard in a matter of *seconds*.

LESS FLOOR SPACE. With high

production rates, a large volume can be processed in a small floor space. For example, the 3,000pound-per-hour unit requires less than 18 square feet.

**LESS LABOR.** The entire operation is controlled mechanically, thus only occasional supervision is required, and your labor requirements are reduced.

LESS WASTE. Accurate control over pressure, temperature and

aeration assures uniform results for every run. You can eliminate spoilage and undesirable variations.

MORE SALEABLE. You get a better product . . . uniform, snowy white, creamy smooth.

For a better product, and a better profit margin, get the complete story now on VOTATOR Lard Processing Apparatus. Write The Girdler Company, Votator Division, Louisville 1, Kentucky.

\* VOTATOR-Trade Mark Reg. U. S. Pat. Off.

The GIRDLER

A DIVISION OF NATIONAL CYLINDER GAS COMPANY

**VOTATOR DIVISION** 

Company

1954

## USDA Issues Report on Food, Nutrition Research

What research workers in the United States are doing to advance knowledge of food and nutrition sciences is shown in a report of a survey, just issued by the U. S. Department of Agriculture. The survey was made by the National Research Council under a contract arranged by the Department's Agricultural Research Service.

(The report, "Survey of Food and Nutrition Research in the United States of America, 1952-53," may be purchased from the U. S. Government Printing Office, Washington, 25, D. C., at \$1.75 a copy.)

Results show more than 4,800 research projects under way in the past fiscal year in academic, governmental and industrial laboratories. The report cites all food and nutrition research related to physiology, technology and marketing and provides a central register of workers and organizations that are engaged in this type of research work.

Purpose of the survey, the third made since World War II, is to help research directors and other research leaders avoid duplication of effort and to aid them in contacting experienced personnel. A new feature in the 1952-53 report is a section on new problems and older unsolved problems. Submitted by contributors to the survey as

being particularly urgent, this listing of some 250 research topics includes such diverse items as: influence of diet on dental health; man's requirement for fat in the diet; ways to improve palatability of low sodium diets; improved methods for maintaining quality of foods during manufacture and distribution and interrelationships of nutrients, particularly those between proteins and vitamins.

#### 'Cheesefurter' Would Get MIB Nod Under New Memo

Marketing meat food products in casings prepared with meat and cheese is the subject of Meat Inspection Branch Memorandum No. 202, dated April 22. The memorandum reads:

"Meat food products other than sausage in casings or molded in form of links which are prepared with meat and cheese or meat and meat by-products and cheese may bear on each link or piece a descriptive name of the product, such as "cheesefurter," in lieu of the word "imitation" when such meat food product is prepared with sufficient cheese to give definite characteristics to the finished article.

"When such article is packed in properly labeled containers having a capacity of one pound or less and of a kind usually sold at retail intact, the individual links need not bear the name of product."

#### Use of Radiation Faces Economic, Taste Hurdles

Speaking before the 24th annual Tri-State Hospital Assembly at the Palmer House, Chicago, last Tuesday, Dr. B. S. Schweigert, assistant director of research, American Meat Institute Foundation, said the use of radiation in food processing still faces many hurdles before any commercial utilization of these laboratory-developed techniques will be economical.

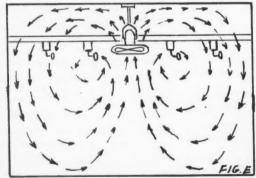
He noted the difference between pasteurization and sterilization of foods. Pasteurization requires only low dosages of radiation energy and gives promise of increasing the shelf life of packaged luncheon meats. Sterilization, which requires high dosages of radiation energy, faces many economic and taste hurdles before it can be considered in food processing.

Dr. Schweigert said that the research scientists at the Foundation have developed a freeze-drying process capable of producing acceptable dehydrated meat cubes and slices. Fresh meat dehydrated by this process will soak back, on immersion in water, to an essentially normal condition and can be cooked and served in the usual way, Dr. Schweigert stated.

• In the early 1600's a butcher of Bristol, England, would not only sell you meat, he'd even cook it for you if you wanted him to.

## The REFRIGERATOR FAN BLOWS UPWARDS CIRCULATES ALL THE AIR

Keeps Boxes Dry and Sanitary Reduces Operating Cost Equalizes Temperature and Humidity



SAVES ITS COST CONTINUOUSLY EVERY MONTH IT IS IN USE

Send for Bulletin 241.

REVNOLDS

Established 1900

3089 River Road

River Grove, III.

## FELIN'S

Original Philadelphia Scrapple



PACKERS PORK AND PORK PRODUCTS

John J. Felin & Co., Inc.
4142-60 Germantown Ave., Philadelphia 40, Pa.

- Ham
- Bacon
- Lard
- Sausage Products

#### "STRING-A-WAY" does it mechanically



De-strings 900 pounds of linked sausage in an hour without "whipping" by hand.

SAVES LABOR —
SAVES TIME —
SAVES MONEY.

Easy to operate.

Details on request.

THE E. KAHN'S SONS CO.

CINCINNATI 25, OHIO Kirby 4000



HELLER'S

ZANZIBAR BRAND

Seasonings

Formulas that Satisfy the Juste Habits of Every Community in the Country



MANUFACTURING CHEMISTS SERVING THE FOOD INDUSTRY SINCE 1893

NOTHING BUT THE

World's Finest Spices

B. Heller & Company
Calumet Ave. and 40th 51.

## and Supplies

CONVEYOR LINE TURN-TABLE — A new power turntable transfers cartons at 90- or 180-deg, angles between two parallel or rightangle conveyor lines. It takes up only 4 ft. of floor space, has a rotating carrier



disc that floats packages around intersections where gravity or power conveyor curves cannot operate. The turntable is friction-driven by a rubber-faced wheel that contacts the inner side of a steel reinforcing ring welded to the underside of the disc. Power is supplied by a 1/2-hp. motor. Packages feeding to and from the turntable are kept aligned by wheel feeder sections which steer materials into desired position. The turntable can rotate in either direction for two-way operation. It is made by the Rapids-Standard Co., Inc., Grand Rapids, Mich.

. . . FAST DRYING PAINT-A new enamel-type coating, Steelcoat "Quick-X," is said to dry to the touch in 20 minutes when applied as directed to floors, walls or machinery. The product, said to withstand rough use. can be applied to wood, concrete, terrazzo, magnesite and mosaic tile floors and walls, or with proper primer, to metal. It dries to wax-like gloss, is said to be unaffected by cleaning compounds, soaps and detergents and is resistant to grease, oil, gasoline, alkali and salt water. Made in black, white, clear and five colors, the product can be applied with brush, applicator or roller in glossy or non-slip formula. It is made by Steelcote Manufacturing Co., St. Louis.

SANITATION CHEMI-CALS - Development of a new process of manufacture for sanitation chemicals has been announced by the Diversey Corporation of Chicago. This new method. called "Dio-Mix," blends ingredients to obtain maximum uniformity. According to the company, Dio-Mix is to cleansers as homogenizing is to milk. Instead of various sized, mechanicallymixed powders, flakes and granules, the newly mixed cleaners are identical in particle size. Thus, the problem of large, hard to dissolve particles at the top of the drum grading down to fine powders at the bottom has been eliminated. Uniformity will result in savings to the user, Diversey claims, because it will not be necessary to use too much in order to maintain required solution strength. The Dio-Mixed cleaners are claimed to be non-dusting, free - flowing, free - rinsing, water soluble and to have excellent grease-dissolving and water-softening properties.

NEW TOTE BOX—The Aluminum Cooking Utensil Co., Inc., New Kensington, Pa., has introduced a new tote box that is drawn completely seamless from tough, heavy-gauge aluminum alloy. There are no corners, cracks, seams or crevices to



collect foreign matter, and the top edge is shaped to fit the hand comfortably, yet permits drainage. New type handles permit stacking when full and nesting when empty. The box is slightly over 34 in. long, is 16% in. wide and 12 in. deep. There is double embossing on the sides and ends and triple debossing on the bottom for extra strength.

SLICING MACHINE — A new type slicing machine that will handle luncheon meats weighs only 50 lbs. It is 28½ in. high, 13 in. wide and 22½ in. long and can be dismantled within two minutes. The motor is of the oil free type, thus contamination of food by negligence of the operator and possible



"freeze-ups" are eliminated. Most parts coming in contact with food are made of a copper free, high nickel alloy cast iron. The shaft and cylindrical bowl are made of chromium nickel stainless steel. The maker is Edfin Packaging Machinery Co., New York City.

\* \*

NEW GLASSINE PAPERS -The Rhinelander Paper Co., Rhinelander, Wis., has introduced a new protective nitrocellulose coating for glassine papers which will be featured in the firm's line of coated papers for food packaging and marketed under the trade name, Clarophane. It is claimed that the coating has twice the moisture-vapor proof qualities of most nitrocellulose lacquers. The papers are said to have excellent heat-sealing qualities and to work well with automatic bag equipment.

GAS LEAK DETECTOR —
A sensitive liquid, Leak-Tee, has been developed for detecting leaks of gas, chemicals, oils and air. The product is simply squirted from its plastic bottle on surfaces of the article or location that is being treated for leaks and will bubble where the leak oc-

curs. The liquid is said to be non-inflammable, nonexplosive and non-injurious to the person using it. The product can be used by maintenance crews for testing gas installations, gas transmission lines, pumping and compressor stations. It has other applications on gas filled electric cables and transformers, refrigeration and air conditioning equipment, air brake systems, automatic instruments, chemical lines and refinery Burr

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MEAT TENDERING MA-CHINE—Rotary cutting action of a new meat tendering unit introduced by Sanitary Scale Co., Belvidere, Ill., is said to combine slitting and knitting action to tender proper, and join the meat layers at the same



time. Open arm design permits the operator to work from the front, left or right. The unit has an extra-large feed slot and is enclosed in a streamlined housing that protects the user's fingers. The mechanism is easily disassembled for cleaning without hands touching the cutters.

\*

CASING TYING—Tipper-Tie, Inc., Union, N.J., has announced a new pleating unit for its automatic casing tying machine that operates on eight cams instead of six as heretofore. The new machine can now pleat No. 10 fibrous which is up to 7.71 in. wide, as well as R. Zephyr, which is up to 7.66 in. wide. The same unit also pleats regular cellulose which runs from 1% to 5 in. wide.

40

#### **Burns Packing Plant**

(Continued from page 22)

custom slaughtering becomes an important factor in operation of any packing plant. Due to the present day acceptance of home freezers, this plant is able to restrict custom slaughtering to only two winter months out of the year. This restriction is made necessary by the great increase in business during summer months that is occasioned by the large influx of tourists that come to fish, hunt, and enjoy the mountains and ranches.

The plant is equipped with a hog dehairer and power hoists on the hog floor, and power hoists and a power splitting saw on its single beef bed. The sausage kitchen is complete and is equipped with Buffalo equipment, including a 300-lb. chopper, a 400-lb. mixer, and a 200-lb. double stuffer. A new York ice machine is located in the sausage kitchen.

Storage capacity of the beef cooler is only 50 head. Although management is planning an early expansion of the building to house increased cold storage facilities, Seevers states: "We hardly need it, as all products are sold so quickly that we do not have to hold them."

Five trucks are operated by this company, including two, 2-ton refrigerated panel trucks for delivery, a 1-ton pickup for utility purposes, a 2-ton cattle truck, and a 2-ton dump

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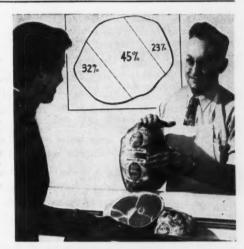
truck assigned to plant feed lot work.

Feed lots at the plant, six corrals, have a capacity for 300 head of beef. The lots and the plant are located on a 40-acre tract that borders the Colorado river. A 1,000 ft. per hr. artesian well supplies all water required for both the plant and feed lots. In addition to feed lots at the plant, cattle are placed with local ranchers for feeding at a fixed rate of so much per head per pound of gain.

Feeder cattle for this operation are fed no ensilage, but rather entirely dry feed, consisting of corn-cob meal, grain, barley and molasses plus supplement "A," pelleted, and chopped hay.

When the building is enlarged to incorporate greater cold-storage capacity, space will also be provided for an entirely new sausage kitchen and a new bacon processing room with all new equipment. It is planned also to increase the feed lot capacity on company land so that all livestock feeding will be under supervision of management at all times.

NEW SKINLESS, SHANKLESS hams produced by Swiff & Company, Chicago, are being welcomed enthusiastically by dealers, the company says. Product gives retailer an average of 45 per cent center slices and no shank ends. There now is a "round portion" that can be sold for the same price as the butt. Yield in high-demand, high-profit center cuts from the new ham is a 16 per cent gain over the regular short shank ham, cutting tests revealed.





Photograph courtesy of American Can Company

### Here's <u>proof</u> of improved flavor

• Consumer preference tests at Michigan State College showed a whopping 84½% preference for canned corned beef hash made with hydrolyzed vegetable protein. Think what adding Huron HVP can mean to your sales! It's made only from wholesome, nutritious wheat. Huron's Technical Service Department likes to work on flavor problems. Write today. The Huron Milling Co., 9 Park Place, New York City 7.

#### **HURON HVP**

HYDROLYZED VEGETABLE PROTEINS

The flavor of meat from wheat

## NEW YORK TRAMRAIL CO. INC.

Offers

COMPLETE OVERHEAD SYSTEMS

Either Fabricated or Erected for MEAT HANDLING in the

> PACKINGHOUSE PROVISION PLANT WHOLESALE MEAT PLANT RETAIL MARKET CANNING PLANT LOCKER PLANT



FOR INFORMATION WRITE OR PHONE

TNEW YORK TRAMRAIL CO. Inc.

.

Melrose 5-1686

345-349 Rider Avenue

New York 51, N. Y.

## By serving today's housewife, this ad serves you!

The advertisement at the right will appear in beautiful full color in the June 14th issue of LIFE Magazine and in the June issues of McCall's and Good Housekeeping.

Like the others in this powerful series, this advertisement performs a real service for today's busy meal planner. By giving her appetizing, easy-to-follow recipes calling for many kinds of canned foods, it helps her in her never-ending quest for interesting, nutritious, economical meals for her hungry family.

And-by pointing out to millions of women everywhere the wide and wonderful variety of foods that come in cans, these ads help raise the prestige of all canned foods and beverages.

This is another example of Canco's efforts to help stimulate your sales-to help you sell more in '54.

Containers to help people live better

## **AMERICAN COMPANY**



New York, Chicago, San Francisco; Hamilton, Canada

Give your cooking a Southern accent\_so

## PLANTATION HAM DINNER

I was days of the Old South, a fancy, full-course meal like the took hours to put together.

Today, you can do it in minutes, because all the major ingrediens come in cans—modern Canco cans, made by American Can Company come in cans—modern Canco cans, maocuy American Can Company.

Tender ham (no waste or shrinkage'), golden "sweets," garde
spinach, cirrus juices—for each of these (and hundreds of other
products) American Can designs and makes a perfect can.

products) American Can designs and makes a perject can.

Take shrimp. Not too many years ago, no one knew how to pack
them so they'd keep their luscious pink color and delicate tase.

Cance experts solved the problem by inventing a special enamel lining
for the cans—only you get canned shrimp to good it's hard to
tell them from firesh (except they're easier to serve, of course).

This is one of more unamed that American Can Commons holds you

test them from tresh (except they re easier to serve, of course).

This is one of many ways that American Can Company helps you enjoy today's finest foods in their most convenient, thrifty form. Try the meal shown here: Give your guests a faste of Southern hospitality—the easy, modern way!

## **A**merican Can Company

Containers to help people live better



or and with even more arising pro-

This new "Small-Family" package-the #1 Base Ham Can, with a capacity of three to four pounds-opens up a profitable market for American packers.



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### Total Meat Production Increases; Greater Slaughter of All Animals

PRODUCTION of meat under federal inspection for the week ended May 1 was the third such period of small weekly gains in total output, according to a U. S. Department of Agriculture report. Total output for the week was

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1954

of which showed the narrowest spread between last year and this year in many weeks. Slaughter of cattle was up 2 per cent, but the same amount less than for the same 1953 period. The sheep and lamb kill was up slightly, ably more in weight.

Calf slaughter was placed at 142,000 head for a 5,000-head gain over the week before and sharply more than the 124,000 butchered a year earlier. Production of veal was estimated at 16,600,000 lbs. as against 15,600,000 lbs. the week before and 14,300,000 lbs. last year.

Slaughter of hogs at 895,000 head showed a moderate gain over 857,000 killed the preceding week and compared with 938,000 butchered in the like 1953 period. Output of pork totaled 126,800,-000 lbs. as against 121,400,000 lbs. produced the week before and 124,600,000 lbs. last year from lighter average hog weights. Lard production was estimated at 31,300,000 lbs. compared with 30,000,000 lbs. the previous week and 31,-200,000 lbs. a year earlier.

Sheep and lamb slaughter added up to 242,000 animals for a 2,000 gain over the week before, but numbered 26,000 less than a year ago. Production of lamb and mutton was 11,400,000, 11,500,000 and 12,500,000 lbs. for the

three weeks, respectively.

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 1, 1954, with comparisons

	Bee	f	Ver	ıl	(excl.	lard)	Mutt		Meat
Week Ende	d Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Prod.
May 1, 195		171.8	142	16.6	895	126.8	242	11.4 11.5	327 318
April 24, 196 May 2, 196		169.3 183.2	137 124	15.6 14.3	857 938	121.4 $124.6$	240 268	12.5	335
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#### AVERAGE WEIGHTS (LBS.)

			c	attle		lves		ogs	Le	ep and	Per 100	PROD. Total mil.
Week	End	ied	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Ibs.	lbs.
May April				532 534	210 205	117 114	249 249	142 142	98	47 48	14.1 14.1	31.3 30.0
May	2,	1953	 989	559	206	115	235	133	98	47	14.2	31.2

estimated at 327,000,000 lbs. for a 2 per cent gain over 318,000,000 lbs. turned out the week before, but 2 per cent less than the 335,000,000 lbs. produced in the corresponding period last year.

All classes of meat animals contributed to the modest advance in total meat output. Cattle slaughter, however, continued to lag below the same 1953 week as did that of hogs, slaughter

but about 10 per cent less than a year earlier.

The week's kill of cattle numbered about 323,000 head compared with 317,000 the week before and 328,000 a year earlier. Output of beef amounted to 171,800,000 lbs. for a small increase over 169,300,000 lbs. produced the previous week, but nearly 12,000,000 lbs. less than the 183,200,000 lbs. produced last year from animals averaging consider-

#### AMI PROVISION STOCKS

Total of all pork meat holdings as of May 1 increased 4 per cent over stocks reported on April 17, according to the American Meat Institute. Total pork stocks at 329,300,000 lbs. compared with 317,600,000 lbs. two weeks earlier. A year ago these holdings were reported at 407,700,000 lbs.

Total lard and rendered pork fat holdings amounted to 59,200,000 lbs. against 59,300,000 lbs. two weeks before and 135,100,000 lbs. a year earlier.

The accompanying table shows stocks as percentages of holdings two weeks and a year earlier.

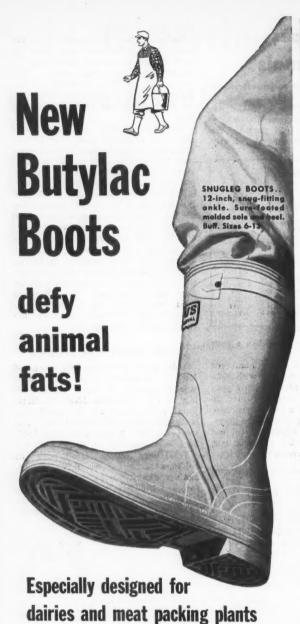
#### LIGHT HOGS LOSE, OTHERS GAIN IN CUT-OUT VALUE

(Chicago costs and credits, first two days of the week)

Uneven price changes on hogs and pork resulted in uneven shifts in cutout values the past week. Light hog costs, declining at a faster rate than meats from the class, dropped to their lowest margins in weeks, while others regained part of earlier losses. This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

-	-180-	220 lbs Val			-220-	240 lbs	lue	240-270 lbs Value					
Pet.   live   wt.	Price per lbs. 56.7 35.8 42.6 51.4	per pe ewt. alive \$ 7.20 2.04 1.79 5.19		Pet. live wt. 12.7 5.6 4.1 9.8	Price per lbs, 54.7 34.8 42.6 47.4		er cwt. fin. yield \$ 9.74 2.71 2.47 6.59	Pet. live wt. 13.0 5.4 4.1 9.6	Price per lbs, 53.5 31.3 42.6 45.9		per cwt, fin. yield \$ 9.79 2.42 2.44 6.39		
Bellies, S. P11.0	55.3	\$16.22 6.08	\$23.38 8.74	9.5	53.3	\$15.30 5.06	\$21.51 7.20	4.0	49.7	\$14.81	\$20,95		
Bellies, S. P	20.9 17.4	.36 .40 2.53	.52 .56 3.66	2.1 3.2 1.7 2.2 13.4	33.9 13.7 20.9 17.4 17.0	.71 .44 .36 .38 2.28	1.20 1.01 .62 .52 .54 3.20	4.0 8.6 4.6 1.9 2.2 11.6	33.9 13.9 20.9 17.4 17.0	1.99 2.95 .64 .40 .38 1.97	3.98 .87 .56		
		\$ 9.37	\$13.48			\$ 9.23	\$13.09			\$ 8.33			
Spareribs 1.6 Regular trimmings 3.3 Feet, tails, etc 2.0 Offal & miscl	22.6	.73 .75 .30 .80	1.05 1.06 .44 1.15	1.6 3.1 2.0	39.6 22.6	.63 .70 .30 .80	.91 .95 .43 	1.6 2.9 2.0	26.6 22.6	.43 .66 .30	.93		
* VALUE69.5		\$28.17	\$40.56	71.0	***	\$26.96	\$38.03	71.5		\$25.33	\$35.22		
Cost of hogs Condemnation loss Handling and overhead		.13	Per cwt. fin. yield			t. 7e 19 13 65	Per cwt. fin. yield			t. ve .60 .13	Per ćwt. fin. yield		
TOTAL COST PER CV TOTAL VALUE Cutting margin Margin last week		-\$1.05	\$42.04 40.56 —\$1.48 — .65		28. 26. —\$2. — 2	.97 .96 .01	\$40.80 38.03 —\$2.77 — 2.92		\$28	.24 .33 .91	\$39.40 35.22 4.27 4.63		

Percent	stocks as tage of ries on
Apr. 17 1954	
HAMS:	Atrino
Cured, S. P. regular100	67
Cured, S. P. skinned110	04
Frozen-for-cure, regular	
Frozen-for-cure, skinned100	95
Total hams104	79
PICNICS:	
Cured, S. P 11	49
Frozen-for-cure 97	59
Total picnics100	56
BELLIES:	
Cured, D. S115	100
Cured, S. P. & D. C 96	59
Total bellies105	90
FAT BACKS:	
D. S. CURED101	87
OTHER CURED AND	
FROZEN-FOR-CURE	
Total other	115
BARRELED PORK100	33
FRESH FROZEN	
Loins, shoulder butts	
and spareribs100	51
All other 99	82
TOT. ALL PORK MEATS 104	81
RENDERED PORK FATS 96	96
LARD	48



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ROCKEFELLER CENTER . NEW YORK

#### MEAT and SUPPLIES PRICES

#### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers		May	4, 1954
Prime, 600/700	 		41
			@391/2
Choice, 700/800			39
Good, 700/800			381/2
Commercial cows			27
Can. & cut. cows	 		25
Bulls	 		261/4

STEE	R	BE	E	F	-	C	U	TS	,	
Prime:										
Hindquarter								53.	00	56.0
Forequarter								31.	060	33.0
Round				٠.				44.	000	49.0
Trimmed fi	ull	lo	in					86.	00	88.0
Regular chi	uck							33.	000	36.0
Foreshank								18.	00	19.0
Brisket								.29	.0a	31.0
Rib								.55	.0a	58.0
Short plate								14.	.0a	15.0
Flanks (ro	ugh	)						15	.00	17.0
Choice:										
Hindquarte	Р.							47	,00	50.0
Forequarter							4	.80	.00a	32.1
Round								.44	.062	49.0
Trimmed f	ull	10	in					.68	.0a	72.0
Regular ch	uck							.33	.0a	36.0
Foreshank								.18	.06	19.0
Brisket								. 29	.06a	31.0
Rih								.48	.00a	51.0
Short plate								. 14	, SIMICA	15.0
Flanks (ro	ugh	1)						.15	.00	17.0
Good:										
Round								.42	.06	44.6
Rogular ch	nek	7						.31	.4960	12535.4
Reigkot								. 220	.um	630.4
Rib								.42	.00	249.
Loins								.55	.06	060.0

#### COW & BULL TENDERLOINS

3/dn. range cows (frozen)		. 5
3/4 range cows (frozen)		.60@6
4/5 range cows (frozen)		.62@6
5/up range cows (frozen) .		.80@8
Bulls, 5/up (frozen)		.80@8
BEEF HAM SET	5	

#### REEF PRODUCTS

		8	•	-	1	-	•			•	4	•	٠	•	۰	•	-	•	-	٠.			
Tongue	8			N	10	٥.		1	l												29	6	031
Hearts		1	re	31	5	u	1	R1	r										٠				17
Livers,		B	e	1	94	9	tı	96	ı			0.	٠								261	66	0274
Livers.	. 1	n	e	Ø	u	l	a	r								٠					214	260	0224
Tripe,	8	C	3	ıl	d	le	e	ł		۰						,					7	6	0.7%
Tripe,	e	0	Ю	1	26	9(	1									i,	,						8
Lips,	BC	3	ıl	d	le	4	ì																10
Lips,	ar	11	36	31	2	le	i	96	ì				٠										8
Lungs															,	,	,			,			8
Melts						×	*													9			8
Udders	1	٠						٠													59	46	1 6

I MINOR I INTERNITOR	
(l.c.l. prices)	
Beef tongues, corned33	@40
Veal breads, under 12 oz. 45	@ 50
12 oz. up90	
Calf tongues, 1/down24	
Ox tails, under % lb 91/2	
Over % lb14	@15

#### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs.,
wrapped
Hams, skinned, 14/16 lbs.,
ready-to-eat, wrapped64@71
Hams, skinned, 16/18 lbs.,
wrapped59@67½
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped62@70
Bacon, fancy, trimmed, bris-
ket off, 8/10 lbs., wrapped.65@71
Bacon, fancy square cut, seed-
less, 2/14½ lbs., wrapped60@68
Bacon, No. 1 sliced, 1-lb.
open-faced layers73@75

#### VEAL-SKIN OFF

		C									
1	(1.	c.	L,		Ţ	10	i	C	e	3)	
Prime.	80/110									. !	\$41.00@43.0
Prime.	110/150	)		i		ì	·		ì		40.00@ 42.0
											34.00@37.0
											33.00@35.0
	60/80										30.00@31.0
Good.	80/110										31.00@34.0
											29.00@33.0
Comme	reial a	11	v	v	ts	a.					25.00@29.0

#### CARCASS MUTTON

l		(1.									
ł	Choice.	70/dow	n				٠				18@19
l	Good, 7	0/down		۰							16@17

#### CARCASS LAMB

	-0	c	J	l.	1	p	r	ic	:6	28	)			
Prime,	40/50													.50@51
Prime,	50/60													.49@50
Choice,														.49@50
Choice,														.48@49
Good,	40/50	٠	٠			9	۰	۰	9	0	0			.46@47

#### SAUSAGE MATERIALS-

FRESH	
Pork trim., reg. 40% bbls24 Pork trim., guar. 50% lean,	@241/2
bbls	6@26
Pork trim., 80% lean, bbls.	44
Pork trim., 95% lean, bbls.	56
Pork cheek meat, trmd.,	
bbls	40
Pork head meat28	@30
C.C. cow meat, bbls,	85
Bull meat, bon'ls, bbls35	@3514
Beef trimmings, 75/85,	
bbls.	271/4
Beef trimmings, 85/90%	
bbls.	291/2
Boneless chucks, bbls	341/4
Beef, cheek meat, trmd.,	
bbls	231/2
Beef head meat, bbls	19
Shank meat, bbls	3414
Veal trim., bon'ls, bhls	311/2
	ie

#### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)	
Hams, skinned, 10/14 56	@59
Hams, skinned, 14/16 56	@57
Pork loins, regular55	@56
Pork loin, boneless, 100's	77
Shoulders, under 16 lbs	
100's	42
Picnics, 4/6 lbs., loose38	@38%
Picnics, 6/8 lbs., loose	361
Pork livers	18
Boston butts, 4/8 lbs	43
Tenderloins, fresh, 10's	.83
Neck bones, bbls16	@17
Brains, 10s	16
Ears, 30's	1914
Snouts, lean in, 100's	13
Feet, s.c., 30's	10

SAUSAGE CASINGS
(l.c.l. prices quoted to manufacturers of sausage)
Beef casings:
Domestic rounds, 1% to 1½ in
1½ in., 140 pack 80@1.10
Export rounds, wide, over
11/4 in
Export rounds, medium,
1%@14 85@1.05
Export rounds, narrow,
1% in. under1.00@1.25
No. 1 weas., 24 in. up 12@ 14
No. 1 weas., 22 in. up 9@ 12 No. 2 weasands 7@ 10
Middles, sew., 1%/2 in 90@1.25
Middles, select, wide,
2@2½ in1.25@1.60
Middles, extra select.
2¼@2¼ in1.95@2.25
Middles, extra select,
2½ in. & up2.75@3.25
Beef bungs, exp., No. 1 23@ 29
Beef bungs, domestic 18@ 24

Dried or salt, bladders, pie	ece:	
8-10 in. wide, flat	700	12
10-12 in, wide, flat	900	15
12-15 in. wide, flat	170	24
rk Casings:		
Extra parrow, 29		
mm. & dn4	.00@4	.25
Narrow, mediums,		
29@32 mm3	.75@4	.15
Medium, 32@35 mm2		
Spec. med., 35@38 mm2		
Export bungs, 34 in, cut.		
Large prime bungs,	20.02	
34 in. cut	2760	37
Medium prime bungs,		
34 in. cut	2300	28
Small prime bungs		
oman brittle ounge	MATE	10

Sheep c										
26/28	mm.							.4	.00@	4.7
24/26	mm.							.4	.00@	4.6
22/24	mm.							.4	.00@	4.4
	mm.									
18/20	mm.							.1	.75@	2.2
16/18	mm.							.1	.25@	1.4

#### DRY SAUSAGE

			۹	ı,	C	, l	١,		E	и	1	C	e	8,	,						
Cervela	t.	ch		ì	10	2		1	31	u	n	g	8					93	a		95
Thuring	rer					ï								۰				45	æ		4
Farmer												٠			۰	٠		76	a		78
Holstei	nei						۰											77	0		7
B. C. 1	Sal	lar	n	1														85	a		91
Genoa	sty	rle		81	ıÌ	a	I	n	1,		C	Ì	١.				1.	02	ä	1	.0

## E. W. KNEIP, INC.

241/2

26 44 56

35 35 1/4 27 1/4

231/4 19 341/4 311/4

urers

21.10 21.65 21.05 21.25 2 14 2 12 2 10 21.25

@1.60

@2.25

@4.25

@ 37 @ 28 @ 19 @ 70

@4.75 @4.65 @4.45 @3.25 @2.25 @1.45

954

BEEF . VEAL . PORK . OFFAL

Boneless BEEF • Boneless VEAL • Boneless PORK

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Est. 213

**ELBURN, ILLINOIS** 

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QUALITY BEEF IN CARLOAD LOTS

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QUALITY PORK PRODUCTS SINCE 1895
SWEETMEAT BRAND HAMS & BACON

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> JOHN BLANKENSHIP, Exec. Vice Pres. Est. 169

ALL PLANTS UNDER B.A.I. INSPECTION



Contact

E. W. Kneip, Inc., for Information 911 W. FULTON ST.

Telephone: MOnroe 6-0222



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- Minimizes Jelly Pockets!
- Stabilizes Water and Fatl
- Increases Yield!
- Improves Sausage Texture!
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- Controls Moisture!

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MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT 3800-4000 E. BALTIMORE ST., BALTIMORE, MD.

#### DOMESTIC SAUSAGE

(l.c.l. prices)

ork sausage, hog casings. 48½
ork sausage, sheep cas56 @581/4
rankfurters, sheep cas491/2@54
rankfurters, skinless39 @431/2
Bologna (ring)371/4 @46
Bologna, artificial cas331/4 @371/2
moked liver, hog bungs451/2@461/2
New Eng. lunch, spec68 @69
louse 34
Polish sausage, smoked481/2@61
Pickle & Pimiento loaf33 @411/2
Olive loaf
Pepper loaf
Smokie snacks 52½
Smokie links $64\frac{1}{2}$

#### SPICES

(Basis Chgo., orig. bbls.,	bags,	bales
W	hole	Ground
Allspice, prime	73	81
Resifted	77	85
Chili Powder		47
Chili Pepper		47
Cloves, Zanzibar	77	85
Ginger, Jam., unbl	42	48
Mace, fancy, Banda		1.80
West Indies		1.52
East Indies		1.69
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		50
Paprika, Spanish		51
Pepper, Cayenne		54
Red, No. 1		53
Pepper, Packers	94	1.04
Malibar	89	98
Black Lampong	89	98

#### SEEDS AND HERBS

(v.c.v. brices)	-
Whole	Ground for Sausage
Caraway seed 27	30
Cominos seed 26	30
Mustard seed, fancy. 23	
Yellow American 17	
Oregano 40	47
Coriander, Morocco, Natural No. 1 15	19
Marjoram, French 40	47
Sage, Dalmatian. No. 1 58	66
CUDING MATE	DIALE

#### CURING MATERIALS

Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo\$10.06
Saltpeter, n. ton, f.o.b. N.Y.         Bbl. refined gran.       11.25         Small crystals       14.00         Medium crystals       15.40
Pure rfd., gran. nitrate of soda 5.25 Pure rfd., powdered nitrate of soda 6.25
Salt, in min. car. of 45,000 lbs only, paper sacked, f.o.b. Chgo.; Granulated (ton) 28.00 Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo 26.00
Sugar— Raw, 96 basis, f.o.b. N.Y 6.10 Refined standard cane gran basis
l'ackers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2% 8.10
Dextrose, per cwt. L.C.L. ex-warehouse, Chgo . 7.50 C/L Del. Chgo 7.49

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#### PACIFIC COAST WHOLESALE MEAT PRICES

PACIFIC COASI	WHOLESA	TE MEN!	KICES
_	Los Angeles	San Francisco	No. Portland
FRESH BEEF (Carcass) STEER:	May 4	May 4	May 4
Choice:			
500-600 lbs	.\$40.00@41.00	\$40.00@42.00	\$38.00@41.00
600-700 lbs	. 39.00@40.00	39.00@41.00	38,00@41.00
Good: 500-600 lbs	37 00@39 00	38.00@40.00	37.00@40.00
600-700 lbs		38.00@39.00	36.00@39.00
Commercial:			
350-500 lbs	35,00@37.00	34.00@36.00	33.00@37.00
COW:			
Commercial, all wts		27.00@33.00	28.00@33.00
Utility, all wts	. 25.00@28.00	24.00@30.00	26.00@31.00
FRESH CALF	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice: 200 lbs. down	40 00@49 00	39.00@42.00	42.00@44.00
Good:	40.00@42.00	05.000122.00	42.00@44.00
200 lbs. down	. 38.00@40.00	39.00@42.00	39.00@42.00
			,
SPRING LAMB (Carcass):			
40-50 lbs		45.00@48.00	43.00@45.00
50-60 lbs	43.00@45.00	43.00@46.00	None quoted
Choice: 40-50 lbs	45.00@47.00	45.00@48.00	43.00@45.00
50-60 lbs		43.00@46.00	None quoted
Good, all wts	43.00@45.00	41.00@46.00	None quoted
MUTTON (EWE):			
Choice, 70 lbs. down	21.00@23.00	None quoted	16.00@20.00
Good, 70 lbs. down		None quoted	16.00@20.00
FRESH PORK CARCASSES:	(Packer Style)	(Shipper Style)	(Shipper Style)
80-120 lbs		42.00@44.00	None quoted
120-160 lbs	43.00@44.00	40.00@42.00	41.50@43.0
LOINS:			
	57.00@62.00	61.00@64.00	59.00@63.00 59.00@63.00
10-12 lbs	57.00@62.00	59.00@63.00 59.00@62.00	57.00@61.0
12-10 105,	01.00@02.00	00.00@02.00	01100940410
FRESH PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
PICNICS:		40 500 40 00	45 000000
4-8 lbs	41.00@46.00	43.50@46.00	45,00@50.0
HAMS, Skinned:	01 00 00 07 00	05 00@74 00	65,00@70.0
12-16 lbs,		65.00@74.00 $63.00@70.00$	64.00@70.0
16-18 lbs		03.00@10.00	01.000 10.0
BACON, "Dry Cure" No. 1 6-8 lbs.		71.00@76.00	72.00@78.0
		70.00@74.00	70.00@76.0
		10.000 11.00	
8-10 lbs		None quoted	68.00@74.0
8-10 lbs		None quoted	68.00@74.0
8-10 lbs	62.00@68.00 25.00@26.00	25.50@28.50	24.00@28.0
8-10 lbs	62.00@68.00 25.00@26.00 22.50@25.50		68.00@74.0 24.00@28.0 None quote 23.00@27.5

### CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service CASH PRICES

	HCA	PRIC	E2	
F.O.B. CHICAGO CHICAGO BASIS			BELLIES (Square Cut)	
WEDNESDAY, MAY 5, 1  REGULAR HAMS Fresh or F.F.A.  8-1055n 10-1255n 12-1454n 14-1653½n 16-1850½n	Frozen 55n 55n 54n 53½n 50½n	6- 8 8-10 10-12 12-14 14-16 16-18 18-20	Green54	Cured 55 ½ n 55 ½ n 51 n 40 n 46 ½ n 43 ¾ n 43 ¾ n
18-2049½n 20-2247½n 8KINNED HAMS	49¼ n 47½ n		GR. AMN. BELLIES	D. S. BELLIES Clear
Fresh or F.F.A.  10-12 57½  12-14 56½  14-16 56  16-18 53  18-20 52  20-22 50ax  22-24 40ax  24-26 48½ax	Frozen 57 ¼ n 56 ¼ 56 53 51 ¾ n 50n 49 n 48 ¼ n	18-20 20-25 25-30 30-35 35-40 40-50		34ax 34ax 34ax 33¼ax 32¼ax 29¼ax
25-3042¼ 25-up, 2's in 40	411/9		Fresh or Frozen	Cured
PICNICS Fresh or F.F.A.  4 6	Frozen 38n 35n 31½ 29½ 29½ 29½	6- 8 8-10 10-12 12-14 14-16 16-18 18-20 20-25	$\begin{array}{c} 15\frac{1}{9}n \\ 15\frac{1}{9}n \\ 16\frac{1}{9}n \\ 17\frac{1}{9}n \\ 17\frac{1}{9}n \\ 17\frac{1}{9}n \\ 17\frac{1}{9}n \end{array}$	14n 15n 15 ½ n 16n 17n 18n 18n 18n
			BARRELED POR	K

### LARD FUTURES PRICES

OTHER CELLAR CUTS

Square Jowls .26 Jowl Butts ..22ax S. P. Jowls...

Fresh or Frozen

30

66

wt. 10.06

11.25 14.00 15.40

5.25 6.25

28.00 26.00 6.10 8.65 8.10

S tland

7 4

@41.00

@40.00 39,00

@37.00

@33.00

@31.00

n-Off)

@44.00

@42.00

@45.00

quoted

@45.00

quoted quoted

@20.00 @20.00

r Style) e quoted 0@43.00

0@63.00 0@63.00 0@61.00

moked)

0@50.00

0@70.00

0@70.00

0@76.00 0@74.00

06028.00

e quoted 0@27.50

, 1954

FRIDAY, APRIL 30, 1954

Open High High Close May 19.20 19.30 19.10 19.25b July 19.05 19.52½ 19.02½ 19.30b Sept. 17.25 17.64 17.25 17.47½ Oct. 15.40 15.80 15.35 15.65 Nov. 14.72½ 14.80 14.60 14.62½ Sales: 14,520,000 lbs.

Open interest at close Thurs., Apr. 29th: May 244, July 773, Sept. 515, Oct. 260, and Nov. 140 lots.

MONDAY, MAY 3, 1954

May 19.30 19.30 18.70 18.60 May 19.30 19.30 18.70 18.60 May 19.30 19.42 18.60 18.60 Sept. 17.50 17.52 16.55 16.55 Oct. 15.75 15.75 15.25 Nov. 14.75 14.77 14.00 14.00b Sales: 23,240,000 lbs.

Open interest at close Fri., Apr. 30th: May 233, July 781, Sept. 511. Oct. 254, and Nov. 138 lots.

TUESDAY, MAY 4, 1954

May 18.50 18.65 17.75 17.75 18.55 17.75 17.771/2 July 18.45 Sept. 16.50 -45 Oct. 15.15 16.69 15.90 15.95 15,30 14,95 15.05 14,25 14.00 14.00 Nov. 14.25 Sales: 31,400,000 lbs.

Open interest at close Mon. May 3rd: May 204, July 805, Sept. 541. Oct. 259, and Nov. 146 lots.

WEDNESDAY, MAY 5, 1954 May 17.75 18.85 17.75 18.80 July 17.70 18.55 17.70 18.50b Sept. 15.95 16.75 15.95 16.60 15.55 15.05 15.50a 14.62½ 14.20 14.62½ Oct. 15.05 Nov. 14.40

Sales: 26,080,000 lbs. Open interest at close, Tues., May 4th: May 194, July 749, Sept. 508. Oct. 244, and Nov. 158 lots.

THURSDAY, MAY 6, 1954

May 18.97% 19.00 18.35 18.35 July 18.65 18.70 18.06 18.15 18.15 Sept. 10.65 16.75 16.22% 16.25 0ct. 15.50 15.06 15.20 Nov. 14.35 14.05 14.25 14.25

Sales:17,000,000 lbs.

Open interest at close Wed., May 5: May 224, July 740, Sept. 513, Oct. 249, and Nov. 172 lots.

### CORN-HOG RATIO

60- 70. . . . 42u 70- 80. . . . 42n 80-100. . . . 41n 100-125. . . .

Clear Fat Back Pork 30-40....44n 40-50....44n 50-60....44n

The corn-hog ratio for barrows and gilts at Chicago for the week ended May 1, 1954, was 17.0 according to a report by the U.S. Department of Agriculture. This ratio compared with the 17.7 ratio reported for the preceding week and 14.8 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling at \$1.580 per bu. in the week ended May 1, 1954, \$1.574 per bu. in the previous week and \$1.578 per bu. for the same period a year ear-

### PACKERS' WHOLESALE

Refined lard, tierces, f.o.b. Chicago	820.75
Refined lard, 50-lb, cartons, f.o.b. Chicago	20.75
Kettle rend., tierces, f.o.b. Chicago	21.75
Leaf, kettle rend., tierces, f.o.b. Chicago	21.75
Lard flakes	22.50
Neutral tierces, f.o.b. Chicago.	22.50
Standard shortening* N. & S.	22.50
Hydrogenated shortening, N. & S	23.75

\*Delivered.

### WEEK'S LARD PRICES

		1		P.S. Lard Loose	
Apr.	30		19.25n	17.75n	18.75n
May	1		19.25n	17.75n	18.75n
May	3		18.75n	17.37 1/3a	18.37 1/2 n
May	4		17.75n	16.50a	17.50n
May	5		18.80n	17.12%n	18.121/2n
May	6		18.37 ½ n	17.00n	18.00n

a-asked: b-bid; n-nominal.



This means—You buy Banquet Brand with confidence.

- —In quality unsurpassed.
- —In uniformity unvarying. If you want the best . . . buy



McCORMICK & CO. INC., Baltimore 2, Maryland World's Largest Spice and Extract House

### **VOLLRATH...**

STAINLESS STEEL For lasting economy and cleanliness



UTILITY PANS FOR STORAGE AND HANDLING Available in sizes for every need.

These multi-use pans made of extra durable, easy-to-clean stainless steel . . . stay new-looking longer . . . and help you meet and maintain rigid sanitary requirements. Built to withstand years of hard use.

More and more packers agree . . . Vollrath is the line designed to speed meat handling. You'll find hundreds of uses for Vollrath Stainless Steel Ware in your plant, too. Seamless, crevice-free construction, corrosion resistant and non-contaminating. See your Vollrath Distributor.



Write for illustrated catalog.



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We are the biggest - - because we are the best!

BLOOMINGTON, ILL. CHATTANOOGA, TENN. LAFAYETTE, IND. CINCINNATI, OHIO DAYTON, OHIO DETROIT, MICH. FLORENCE, S.C. FT. WAYNE, IND. FULTON, KY. INDIANAPOLIS, IND.

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OMAHA, NEBR. PAYNE, OHIO SIOUX, CITY, IOWA SIQUY FALLS, S.D. VALPARAISO, IND.

SERVICE **KENNETT-MURRAY** 

LIVESTOCK BUYING

Carlots



Barrel Lots

DRESSED BEEF BONELESS MEATS AND CUTS **OFFAL** • CASINGS

SUPERIOR PACKING CO. CHICAGO ST. PAUL

### MARKET PRICES

### NEW YORK

### WHOLESALE FRESH MEATS CARCASS BEEF

Prime, 800 lbs./down. \$43.00@45.00
Prime, 800/900 41.00@45.00
Prime, 800/900 41.00@43.00
Choice, 800 lbs./down 39.00@41.50
Choice, 800/900 38.50@39.50
Good, 500/700 37.00@39.50
Steer, commercial 32.00@34.00
Cow, commercial 28.00@32.00
Cow, utility 24.00@25.00

### BEEF CUTS

City

, \$4.0@94.0 98.0@120.0 15.0@ 17.0 . 58.0@64.0 . 38.0@40.0 . 38.0@35.0 . 15.0@18.0 . 40.0@43.0 . 43.0@45.0 . 34.0@36.0 Short loins, the Flanks
Flanks
Ribs (7 bone cut)
Arm chucks
Briskets Forequarters (Kosher)
Arm chucks (Kosher)
Briskets (Kosher) Choice: Hindquarters, 800/800
Hindquarters, 800/900
Rounds, flank off
Rounds, Diamond, bone
flank off
Short loins, untrim.
Short loins, trim. . 50.0@51.0 . 45.0@47.0 48.0@ 49.0 48.0@ 49.0 70.0@85.0 80.0@95.0 15.0@17.0 52.0@58.0 34.0@38.0 33.0@35.0 15.0@18.0 38.0@49.0 Flanks
Ribs (7 bone cut)
Arm chucks
Briskets 

### FANCY MEATS

(l.c.l. prices)

					Cwt.
Veal	breads,	under	8	02.	\$55.00
					42.00@45.00
12	oz. up				92.00@94.00
Beef	livers,	selecte	d		32.00@34.00
Beer	kidneys	*****			12.00
Oxta	us, over	% Ibs.			14.00@15.00

### LAMBS

(l.c.l. prices) (i.c.l. prices)
City
Prime, 30/40 ......\$48.00@50.00
Prime, 40/45 .......49.00@53.00

Prime, 45/55	47.00@50.00
Choice, 30/40	47.00@49.00
Choice, 40/45	48.00@52.00
Choice, 45/55	46.00@49.00
Good, 30/40	46.00@48.00
Good, 40/45	46.00@50.00
Good, 45/55	43.00@47.00
	Western
Prime, 40/45	48.00@50.00
Prime, 45/50	48.00@50.00
Prime, 50/55	48.00@50.00
Choice, 55/down	47.00@50.00
Good, ail wts	43.00@45.00
Utility, all wts.	None anoted

### FRESH PORK CUTS

(l.c.l. prices) Western Pork loins, 8/12 \$37.00@59.09
Pork loins, 12/16 54.00@57.00
Hams, sknd, 14/down 60.00@64.00
Boston butts, 4/8 48.00@50.00
Pork trim., regular 30.00
Pork trim., spec. 30% 49.00

City 

### VEAL-SKIN OFF

(l.c.l. prices)

					-				Western
Prime.	80/110								\$42,00@45.00
Prime.	110/15	0		٠	٠		٠		40.00@44.00
Choice,									40.00@44.00
Choice,									29.00@32.00
Choice.	80/110	1							36.00@40.00
Choice.		0							33.00@37.00
Good.	50/80								29.00@32.00
Good,	80/110								32.00@35.00
Good,	110/150	1							
Comme	rcial, a	11	¥	V I	tı	ŝ.			27.00@29.00

### DRESSED HOGS

(lel prices)

90	to	105	lbs.									\$42.50@45.50		
			lbs.									42.50@45.50		
120	to	135	lbs.									42.50@45.50		
135	to	150	lbs.									42.50@45.50		

### BUTCHERS' FAT

											Cwt.
Shop fat								۰			.\$1.75
Breast fat .											
Inedible suct											
Edible suet			٠	۰		٠	0	0	٠		. 2.75

### LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, May 5, were reported as follows:

CATTLE: ATTLE:
Steers, ch. & pr. \$25.00@25.50
Steers, choice 22.50@24.50
Steers, com'i 19.50@21.50
Steers, com'i 17.50@19.00
Helfers, choice 22.00@23.00
Lelfers, choice 22.00@23.00
Cows, com'i & gd. 15.50@17.00
Cows, citil & com'i 13.00@15.00
Cows, can & cat. 10.50@12.50
Bulls, util & com'i 13.50@15.50
Bulls, good 12.00@33.50

HOGS: Choice, 190/220 Choice, 220/240 Good, 240/270 Good, 270/300 Sows, 400/down

26.00@26.85 26.00@26.85 25.25@26.50 24.50@25.50 21.75@23.25 LAMBS: Choice (wooled ..... 23.50 only

### LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 24, compared with the same time 1953, was reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

ST	OOD EERS	CAL	VES		ogs.		MBS
STOCKS U	p to	Good	i and	Gr	nde B1	G	ood
YARDS 10	00 lbs.	Ch	ioce	Dr	ressed	Handy	weights
1954	1953	1954	1953	1954	1953	1954	1953
Toronto\$18.5	\$19,75	\$24.00	\$25.51	\$34.50	\$26,98	\$24.00	\$26.50
Montreal		19.50	22,45	34.70	28.10		
Winnipeg 17.0	0 18.50	23.27	22.83	32.30	24.26		24.00
Calgary 17.6		23.83	25.94	34.42	26.45	20.85	23.05
Edmonton 17.4		23.50	24.50	35,25	26.10	20.50	20.00
Lethbridge 17.2			23.25	34.00	26.10	20.50	22.25
Pr. Albert 16.5		23.00	23,90	31.40	23.10		19.75
Moose Jaw 16.2	5 17.80	18.50	23.20	31.30	24.10		
Saskatoon 16.2		23.00	25.50	31.30	23.10	18.25	
Regina 16.2		22.20	25.75	31.50	23.60	18.50	
Vancouver 17.5			26.45				
				-			

<sup>\*</sup>Dominion Government premiums not included.

# Call on Accent for ndable

With capacity now doubled, new packaging plant now completed, Ac'cent achieves greater volume, greater efficiency...and greater economies!

### TO ALL FOOD PROCESSORS:

lity 0**@64.00** 0**@62.00** 0**@58.00** 0**@45.00** 

@32.00 @40.00

stock

esday.

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@25.50 @24.50 @21.50 @21.50 @23.00 @20.50 @17.00 @15.00 @12.50 @14.50

only

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MBS pod veights 1953

\$26.50 24.00 23.05 20.00 22.25 19.75

1954

The pictures on this page show why Ac'cent can assure food processors an always dependable supply of pure monosodium glutamate. They show how our production facilities have grown with the steadily increasing demand for monosodium glutamate-in fact, how we have kept ahead of the demand.

In the last two years alone we have more than doubled the capacity of our Ac'cent plant at San Jose, California—the world's largest plant producing monosodium glutamate exclusively. The resulting increase in efficiency has helped to place us in a favorable position on unit costs—an advantage that will help our customers as well as us.

And with a relatively small expansion of facilities we are capable of increasing our present record output at San Jose by another 50 per cent.

At our original plant in Rossford, Ohio, we have increased operational efficiency. This plant's ability to produce monosodium glutamate from four different raw materials is further assurance of a dependable supply.

Better distribution and greater speed of

delivery have resulted from the opening of our new centrally-located 22,000 square-foot warehouse and packaging plant in Chicago.

We believe that the food processing industry is going to continue its amazing growth of the past fifteen years. We believe that in an increasingly competitive market more and more processors are going to turn to monosodium glutamate for that flavor advantage which may be the deciding factor over competing products.

We anticipate a much greater demand in the future for monosodium glutamate—and we are prepared to supply our customers with their full requirements at reasonable prices-any time...any place...and in any Longe B. Hamilton amount.

GENERAL MANAGER, AMINO DIVISION



AMINO PRODUCTS Division of International Minerals & Chemical Corp., 20 N. Wacker Drive. Chica.

Our new 22,000 square-foot warehouse and packaging plant in Chicago assures efficient distribution and quick delivery.

Our Rossford, Ohio, plant—where we started—can produce from four different



### BY-PRODUCTS....FATS AND OILS

### TALLOWS AND GREASES

Wednesday, May 5, 1954

The salient feature in the tallow and grease market late last week was the good movement reported for export. Bleachable fancy tallow traded at 8½c and prime tallow at 8c, delivered Laredo. The domestic market was extremely quiet as both buyers and sellers were more or less on the sidelines. A tank of special tallow sold at 6½c, c.a.f. Chicago. Two tanks of edible tallow changed hands at 13½c, Chicago basis. All hog choice white grease was bid at 11c, c.a.f. East, but held at 11½@11¼c.

On Friday, a tank of good packer production bleachable fancy tallow sold at 7%c, c.a.f. Chicago. Another tank of edible tallow sold at 13½c, Chicago basis. A few tanks of brown grease sold at the market. Several tanks of original fancy tallow were purchased at 8½c, delivered New York. Bleachable fancy tallow was offered at 7½c, Chicago, but met bids ½c less. Prime tallow sold at 7%c, c.a.f. New Orleans.

No material change took place pricewise in the inedible fats market on Monday, and moderate buying interest was at steady rates. However, sellers asked fractionally higher in some instances. A couple of tanks of bleachable fancy tallow traded at 8c, c.a.f. East. Two tanks of special tallow sold at 6%c, delivered Chicago. Prime tallow was held at 8c, c.a.f. New Orleans.

No. 2 tallow was available at 6½c, same destination. Several tanks of the all hog choice white grease sold at 11c, c.a.f East, but held ¼c higher later. A tank of edible tallow sold at 14c, Chicago basis. Several tanks of B-white grease sold at 7½c, c.a.f. Chicago.

Tuesday's market was quiet. A few selections of tallows sold at steady levels. Yellow grease was sold %c down at 6½c, Chicago, however, sellers still asked higher. Several tanks of bleachable fancy tallow traded at

8c, c.a.f. East, and additional tanks were offered at the same basis. Several tanks of bleachable fancy tallow, good packer production, sold at 7%c, c.a.f. Chicago. A tank of edible tallow sold at 13½c. Chicago basis.

The lackadaisical attitude on the part of some consumers at midweek imparted an easier undertone to the market and offerings were more pronounced. All hog choice white grease was bid at 101/2c, c.a.f. East, but held at 10%c. A few tanks of bleachable fancy tallow sold early at 7%c, c.a.f. East, and more of same traded late at 7%c, same destination. A couple of tanks of yellow grease sold at 61/2c. c.a.f. Chicago. Bleachable fancy tallow sold at 74c, prime tallow at 7c, special tallow at 6%c, No. 1 tallow at 61/2c and yellow grease at 61/2c, all c.a.f. Chicago. Not all hog choice white grease was offered at 9%c, Chicago.

TALLOWS: Wednesday's quotations: edible tallow, 13½c; original fancy tallow, 7½c; bleachable fancy tallow, 7¼c; prime tallow, 7c; special tallow, 6%c; No. 1 tallow, 6½c; and No. 2 tallow, 5%@6c.

GREASES: Wednesday's quotations: Choice white grease (not all hog), 9%c; B-white grease, 7%c; yellow grease, 6%c; house grease, 6%c; and brown grease, 5%@5%c. The (all hog) choice white grease was held at 10%c c.a.f. East.

### Italy to Buy U.S. Tallow

An allotment of \$18,500,000 has been granted to Italy to finance the procurement of surplus U. S. tallow, cotton and tobacco, the Foreign Operations Administration announced.

The grant was made from Section 550 funds. Section 550 of the Mutual Security Act of 1953 provides that between \$100,000,000 and \$250,000,000 of mutual security appropriations for fiscal 1954 may be used to finance surplus U. S. farm commodities to be sold to friendly countries for local currencies.

### VEGETABLE OILS

Wednesday, May 5, 1954

An easier tone developed in the vegetable oil market at the start of the week and volume of sales was light.

May and June shipments of soybean oil sold at 14%c and were later bid at 14c, without action. Mills firmly held offerings of original oil at 14%c. Activity during the day was attributed to refiners.

Cottonseed oil was offered in the Valley at 14%c, but no trading was reported. In the Southeast, supplies were available at 14%c, but the best bid was 14c. Sales in Texas were made at 13%c and at 13%c at favorable locations. Corn oil was offered at 15c and was bid at 14%c. Peanut oil sold late Friday of last week at 17%c and was offered at that level Monday, without trade. Coconut oil was offered at 13%c for spot shipment and as low as 12%c into June shipment, also without trade.

In early activity Tuesday, May, June and July shipments in different combinations sold at 14%c. Later, however, these shipments sold at 14c and declined even further by afternoon to trade at 13%c. June shipment sold late at 13%c. Refiners and speculators were both in the market with the majority of sales consisting of resale material.

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Although cottonseed oil sold in the Valley early at 14%c, later trading was encountered at 14c. Offerings declined to 14%c in the Southeast, but sales could not be uncovered. Trading in Texas was accomplished at 13%c at common and favorable rate points. Corn oil sold at 14%c. Peanut oil declined on a nominal basis to 17%c. Spot shipment coconut oil was offered at 13%c, but buying interest failed to come out at that level.

The volume of trading in the soybean oil market failed to show improvement at midweek, May shipment sold at 13%c with earlier sales of May and



### HYDRO VAT DUMPER

Eliminates Manual Handling of Product!

Now empty 25 vats per hour. Hams, belies, squares, picnics and other product handled in containers can be dumped!

Electric solenoid operated valve. Push button control! Powered by air-cooled motor with hydraulic pump and reservoir fully enclosed. Ram-type hydraulic cylinder.



Write for full particulars.

### MATERIALS TRANSPORTATION CO.

400 N. MICHIGAN AVENUE

CHICAGO 11, ILLINOIS

A famous "Name" in the Industry Engineers a "Masterpiece"

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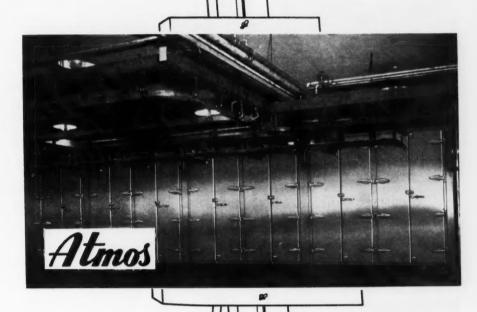
oil de-

17%c.

iled to

ne soynprovent sold ay and

3, 1954



Superimposed on the artist's easel is a picture beautiful to behold and a handsome addition to any packing plant but it is something more than a thing of stainless beauty . . . it is an engineering masterpiece designed to pay big dividends long after its initial cost has been absorbed by greater operational savings and greater yields.

The "Original" Air Conclioned Smokehouse by ATMOS smokes, cooks and showers in a single operation . . . can be equipped quickly and easily with program-type controls that change temperatures automatically during the smoking schedule and switch off when processing is complete.

A point to remember when deciding on a new smokehouse: ATMOS offers absolute temperature control within a plus or minus range of 3 degrees!

All ATMOS Smokehouses are engineered to your exacting requirements . . . our long experience is your guarantee of complete smokehouse satisfaction.

Complete smokehouse building blueprints and engineering service. When you want the best, better call ATMOSI ATMOS
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"ORIGINAL"
and
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FORT ENGINEERING & SALES LTD. 1971 Tansley St., Montreal, Canada (Cherrier 2166)

European Inquiries to:
MITTELHAÜSER & WALTER, Hamburg 4, Germany

South, Central and Latin American Inquires to: GRIFFITH LABORATORIES S. A., 37 Empire St., Newark 5, N. J. June shipments reported as low as 13%c. June and July shipments sold at 13%c with later bids at 13%c. Most offerings were priced at 14c.

There were sales of cottonseed oil in the Valley at 14c. The market in the Southeast was nominal at 14%c. Trading in Texas transpired at 13%c early with later buying interest at 13%c at common points and 13%c, Lubbock area, Corn oil was nominal in the Midwest at 14%c. Peanut oil was unchanged at 17%c. Immediate shipment coconut oil sold at 13c.

CORN OIL: Declined 4c from last week in moderate activity.

SOYBEAN OIL: Sold progressively

### VEGETARLE OUS

14pd
141/an
13 % n
14% n
17%n
13% pd
13pd
1.76 n
17%n

### **OLEOMARGARINE**

We	dnesdi	13		M	a,	y	Э,		3	31	Ç,	ż							
White domestic																			
Yellow quarters															٠				
Milk churned pa																			
Water churned 1	pastry						٠	٠					۰	۰	٠	۰	۰	٠	۰

### OLEO OILS

(F.O.B. Chicago)

Prime	oleo	st	earine	(8	sla	el	b	ır	re	ls	)				15	1/4	Li (a)	1	
Extra	oleo	oil	(drum	8									i	·		/ 4		15	i

pd-paid, n-nominal, a-asked, b-bid,

lower during week, with midweek trading at 13%c.

PEANUT OIL: Sold 1/8c easier than last midweek's market.

COCONUT OIL: Offerings priced considerably lower, with movement finally accomplished at 13c for immediate shipment.

COTTONSEED OIL: Generally 1/8 c lower than previous week.

Cottonseed oil futures in New York were quoted as follows:

### FRIDAY, APRIL 30, 1954

	Open	High	Low	Close	Close
May	. 16,45b			16.60b	16.40a
July	16.10b		****	16.20b	16.12b
Sept	14.70b			14.83b	14.70b
Oct	14.25b			14,30b	14.30b
Dec	14.20b			14.23b	14.25b
Jan	. 14,10n			14.20n	14.20n
Mar	14.15b			14.27b	14.25b
Sales:	10 lots.				
	MONI	AY, M.	AY 3,	1954	
May	16.55b	16.45	16.37	16 37b	16.60b

Sal	68: ]	0 lots.				
		MONI	DAY, M	AY 3,	1954	
May		16.55b	16.45	16.37	16.37b	16,600
July		16.20b	16.15	16.01	16,01b	16,20b
Sept.		14.95	14.95	14.95	14,55b	14,83h
Oct.		14.35b			14.10b	14.30b
Dec.		14.31	14.31	14.12	14,00b	14.23h
Jan.		14.30n			14.00n	14,20n
Mar.		14.28b			14.02b	14.27b
Sal	les: 3	6 lots.				
		707 T T C	DATE 3	FA3F 4	1084	

		TUES	DAY. M	AY 4.	1954	
May		16.25b	16.37	16.25	16,20b	16.3
July		15,96b	16.00	15.78	15.79	16.0
Sept.		14,45b	14.50	14.45	14.00b	14.53
Oct.		14.00b	14.15	14.09	13.65b	14.10
Dec.		13,90b	14.10	14.00	13.72b	14.0
Jan.		13.90n			13.72n	14.0
Mar.		13,90b	14.00	13.73	13.73	14.03
Sal	es: 1	109 lots.				

### WEDNESDAY, MAY 5, 1954

May		16,10b			16.35b	16.20h
July		15.75b	16.06	15.80	16.06	15.79
Sept.		14.22	14.50	14.20	14,42b	14.00b
		13.60b	14.00	14.00	14.10b	13.65b
		13.62b	13.95	13.90	14.05b	13.72b
		13.62n			14.05n	13.72n
Mar.		13.62b			14.00b	13.73
Sal	es: 3	9 lots.				

### **BY-PRODUCTS MARKETS**

Blood

	Wednesday, May 5, 1954	
nground,	per unit of ammonia	Unit Ammonia

### Digester Feed Tankage Material

		unground,	
Low	test		 *9.75n
High	test .		 *9.75n
Liquid	stick	tank cars .	 4.50@ 5.00

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### Packinghouse Feeds

	Carlots, per ton	
meat and bone scraps, bagged	\$120,00@ 125.00	
Digester tankage, bagged	125.00@130.00	
blood meal, bagged	160.00	
standard steamed bone meal,		
steamed bone meal, bagged	75.00@ 80.00	
	meat and bone scraps, bulk meat scraps, bulk Digester tankage, bulk Digester tankage, bulk blood meal, bagged standard steamed bone meal, bagged (spec. prep.)	ment and bone scraps, bugged \$129.00\tilde{a}125.00 ment and bone scraps, bulk 115.00\tilde{a}125.00 ment scraps, bulk 129.00 Digester tankage, bulk 122.00\tilde{a}127.50 Digester tankage, bagged 125.00\tilde{a}130.00 blood ment, bagged

### Fertilizer Materials

	* 61 6111001 0.00000110010	
High grade	tankage, ground, per unit	
ammonia		6.00@6.25
Hoof meal,	per unit ammonia	7.25@7.50

		I	)	r	3	7	J	R	•	1	n	d	le	2	r	e	•	l	1	ľ	a	I	1	k		3	g	e
																												Per unit Protein
																												*2.20@2.25n
High	test							٠	٠	٠			٠		·	,		۰					٠		0		۰	°2.20@2.25n

### Gelatine and Glue Stocks

		Per cwt.
Calf trimmings	(limed)	\$1.35@ 1.50
	(green salted)	
Cattle jaws, scra	aps and knuckles.	
per ton		$55.00 \pm 57.50$
Pig skin scraps	and trimmings.	
per lb		914@91/2

### Animal Hair

Winter coil dried, per ton*110,00@115.00
Summer coil dried, per ton 45.00@ 55.00
Cattle switches, per piece 4% @ 5
Winter processed, gray, lb 14@ 15
Summer processed, gray, lb 6 @ 7

n—nominal, a—asked. \*Quoted delivered basis

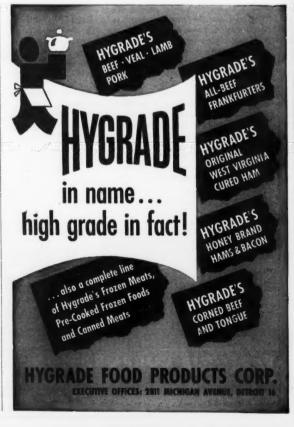
No King Ever Ate Better!



Ham • Bacon • Sausage • Canned Meats Pork Lamb Beef

JOHN MORRELL & CO.

OTTUMWA, IOWA



### HIDES AND SK

Heavy native cows advance pricewise, while others hold steady-Small packer hide market firm, but orders difficult to uncover - Shearlings trade steady, with later offerings of No. 1's priced at 1.75-Light native cows advance late mid-week.

### CHICAGO

PACKER HIDES: As a result of higher bids for heavy and light native cows Monday and steady bids for other selections, the hide market appeared in a strong position. Packers, however, did not make any attempt to do business and trading did not materialize throughout the day.

S

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9.75n 9.75n 5.00

ots, ton 25.00 22.50 29.00 27.50 30.00 60.00

80.00 80.00

6.25

unit otein

2.25n 22.25n

wt. 1.50 7.00

57.50

 $15.00 \\
55.00$ 

91/2

In early activity Tuesday, a car each of heavy native cows sold higher at 14½c for Rivers and 15c for Chicagos. There was also additional trading during the day at those levels Ex-light native steers also sold early at 18c for Rivers and 17% c for back saltings. Later trading involved a car of Sioux City heavy native steers at 121/2c and about 1,000 St. Paul light native steers at 151/2c. No sales of light native cows could be confirmed although there was buying interest at 161/2c for northern production and 16c for rivers. Some very light average light native cows sold at an undisclosed price.

Sales were slow to develop at midweek with prices holding steady in scattered activity. Heavy native steers sold at 121/2c and 13c and an additional 4,600 sold at 121/2c for rivers and 13c for Chicagos and St. Paul production. About 1,700 branded steers traded at 11c for butts and 101/2c for Colorados. A small lot of Albert Lea light native steers brought 151/2c. In addition, 700 heavy Texas steers sold at 11c; 3,200 branded cows at 121/2c and 13c; about 2,400 native bulls at 11c for northerns and 10½c for Rivers and 1,700 northern light native cows at

161/2 c.

. 1954

SMALL PACKER AND COUNTRY HIDES: Orders for small packer production were generally slow to come forth this week, although prices advanced, mostly nominally, in comparison with last week. The 50-lb. average were quoted at 13c and 131/2c at midweek with some sales at higher levels, reportedly speculator direction. The 60-lb, average again proved difficult to move and were quoted nominally at midweek at 10@10½c. Some extreme light average, 42@43-lb., sold at 14c and 14½c. The country hide market was dull during the week. Late last week, 60-lb. all-weights, mixed locker butchers and renderers, sold at 91/2c and straight locker butchers, 10c. There was trading again this week at those levels, but reportedly speculator purchase.

CALFSKINS AND KIPSKINS: About 6,000 St. Paul heavy calf sold last week at 45c, which represented a 2½c gain over previous trading levels. Kipskins were also traded, and river

overweights brought 27c.

SHEEPSKINS: Prices held generally steady for most items in this category this week. Shearling production was reported on the increase with tanners mostly seeking better quality supplies. A mixed car of No. 1, No. 2, and No. 3 shearlings sold at 1.55, 1.25 and .80, respectively. Production of fall clips is reportedly on the decline with clips pulled instead of being offered for trade. Dry pelts last sold at 28c, and were quoted at that level this week, nominally. Pickled skins were offered at 9.00 to 9.50 for mixed sheep and lambs and unsold up to midweek.

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 1, 1954, totaled 5,-375,000 lbs.; previous week, 7,851,000 lbs.; same week, 1953, 5,362,000 lbs.; 1954 to date,93,880,000 lbs; same period, 1953, 91,286,000 lbs.

Shipments for the week ended May 1, 1954, totaled 4,116,000 lbs.; previous week 4,576,000 lbs.; corresponding week 1953, 4,142,000 lbs.; this year to date, 76,230,000 lbs.; corresponding week, 1953, 65,461,000 lbs.





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(Dress up your meat loaves with a variety of color and full bodied flavor.)

SPINACH FLAKES: A natural green garnish.

BEET POWDER: A pure vegetable coloring for Hot Dogs, Bologna and Pork Sausage.

MOCK CHICKEN SEASONING CHICKEN STYLE SEASONING (With rendered chicken fat) HORSE-RADISH POWDER

IMPORTED DRIED MUSHROOMS & POWDER PAPRIKA • SAFRON PIMIENTOS • CHILLIES IMPORTED LENTILS • CHICK PEAS MONOSODIUM GLUTAMATE

If it is produced or grows anywhere in the world — we can get it for you. What are you interested in? Let us quote on your requirements.

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### May Lift Hide Export Ban to Soviet Bloc

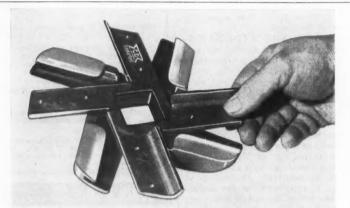
The United States may be getting ready to lift the ban on shipments of domestic hides and skins to Soviet Bloc countries, leather and hide industry men believe. Their opinion is based on reports coming from the office of the Secretary of Commerce, which intimate that a general easing of curbs on such trade is in the making.

There is a presumption to approve "non-positive" list items for export to Soviet Bloc countries and Commerce Department officials are not turning down all applications for exports of hides and skins behind the Iron Curtain. On this, hide men base their

hope for a broader market for U. S. production of hides which are listed "non-positive." As yet, no export applications have been approved.

### Hog Cordovan, New British Shoe Leather Claimed Cheap, Useful

Hog Cordovan, the new leather developed by British tannery researchers is meeting favorable interest in the American shoe trade, according to industry spokesmen. It is being used in the U. S. under the trade name of "Bortan". Workable into a handsome shoe, the new leather has nearly doubled the tear strength of regular Cordovan, its British developers insist. They expect a good future for it since it is comparatively cheap to obtain.



### Save up to 50% with SPECO Triumph Knives

SPECO'S C-D Triumph knives are the handiest, strongest, most sanitary knives ever developed. Strong where stress is greatest. You can cut up to 500,000 pounds of meat with *one* blade. Other knife styles for any grinder need. Plates, too, to fit every make of grinder.



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Schiller Park, Illinois







Write for FREE "Sausage Grinding Pointers"



### CHICAGO HIDE QUOTATIONS

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### PACKER HIDES

	Week e May 5		Previ Wee		Cor.	
Nat. steers .	.13 @	151/2n	111/260	14n	16	@ 19
Hvy, Texas steers Butt branded		11n		101/2	141/2	@ 15
steers		11n		101/2		14%
Col. steers .		101/2n		10		14
Ex. light Tex.				4.4		011/
steers			11116		177	211/2n
Brand'd cows			111/260			@171/2
Hy, nat, cows			12 @			@ 181/2
Lt. nat. cows	.151/2 @	16n	141/200	15	20	@ 201/2
Nat. bulls			1014@	11n		13
Brand'd bulls			91/26	10n		13
Calfskin, Nor						
10/15		45n		40n		5714
10/down		421/2n		421/2n		5346
Kips, Nor.		-				
nat., 15/25		28n		26n	371/2	@ 40n
Kips, Nor.						
Brn'd, 15/2	5	251/an		23 1/2 n		35 1/2n

### SMALL PACKER HIDES

STEERS	AND	COWS:

60 lbs. and 610½n 9n 14½@15n 60 lbs. ....13 @13½n 11 @11½n 16¼@17n

### SMALL PACKER SKINS

Calfskins, under			
15 lbs	25n	25n	38n
Kips, 15/30 156	n 16n	15@ 16n	28@29
Slunks, reg 1.256	1.35n	1.25@1.35n	
Slunks, hairless . 256	g 35n	25@ 35n	30@35

### SHEEPSKINS

Packer shearlings, No. 1 Dry Pelts	1.55n 28n	1.60@	1.75 28n	2.40@	2.45 28
Horsehides, Untrd. 10.50@11	.00n 1	0.25@10	).50n	10.00@10	0.50n

### N.Y. HIDE FUTURES

### FRIDAY, APRIL 30, 1954

		Open	High	Low	Clos	80
July		16.23b	16.35	16.23	16.25b-	30a
Oct.		16.95	17.00	16.90	16.93	
Jan.		17,31b	17.45	17.38	17.38	
Apr.		17.60	17.60	17.60	17.65b-	70a
July		17.80b	17.95	17.95	17.85b-	
Oct.		18.00b			18.05b-	20a
Sal	es: 6	0 lots.				

### MONDAY, MAY 3, 1954

July		16.15b	16,35	16.25	16.10b-	20a 80a 26a 60a
Oct.		16.85b	16.87	16.75	16.70b-	80a
Jan.		17.30b	17.36	17.36	17,17b-	26a
Apr.		17,60b	17.65	17.60	17.50b-	60a
July		17.80b			17.70b-	Sth
Oct.		17.95b	18.00	18.00	17,90b-18	8.00a

### THESDAY, MAY 4, 1954

July		16,05b	16.06	16.00	16.06b-	10a
Oct.		16.71b	16.75	16.56	16,65b-	70a
Jan.		17,15b	17.11	17.05	17.09b-	14a
Apr.		17.45b			17.33b-	42a
July		17.65b			17.53b-	68a
Oct.		17.85b			17.75b-	9334
Sal	es: 7	5 lots.				

### WEDNESDAY, MAY 5, 1954

July	 16.10b	16.15	15.88	15,90b-1	6.00a
Oct.	 16,70b	16.55	16.43	16.50b-	578
Jan.	 17,12b	17.05	16.85	16.90b-	97a
Apr.	 17.35b	17.17	17.17	17.17	
July	 17.58b			17.35b-	43a
Oct.	 17.80b			17.55b-	70a
	2 lots.				

### THURSDAY, MAY, 6, 1954

July		15.87	16.02	15.87	16.02	
Oct.		16.45	16.65	16.40	16.61-	62
Jan.		16.80b	17.00	16.82	17.00b-	Ohia
Apr.		17.07b			17,25b-	35a
July		17.27b			17,42b-	60a
Oct.		17.45b			17.62n	
Sal	es: 39	8 lots.				

### **Untanned Hides**

The Colombian government has removed from its list of prohibited imports, all untanned hides falling under Colombian tariff position No. 348, hides, raw, fresh, salted, dried, limed, pickled, etc. For sanitary reasons and for disease control purposes import of such hides must receive prior approval of the Ministry of Agriculture, Bogota.

### PHILADELPHIA FRESH MEATS

SNC

Week @ 19

@ 15

21½n @17½ @18½ @20½

13 13

@ 40n

@ 15n @ 17n

38n 28@29 1.50n 30@35

0@ 2.45

@10.50n

b- 70a b- 1800a b- 20a

0b- 20a 0b- 80a 7b- 26a 0b- 60a 0b- 80a 0b-18.00a

0b-16,00a 0b- 57a 0b- 97a

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Tuesday, May 4, 1954

WESTERN DRESSED
BEEF (STEER): Cwt.
Prime, 600/800 None quoted Choice, 500/700 \$41.00@42.75 Choice, 700/900 39.50@42.00
Good, 500/700
00W:
Commercial, 350/700       30.00@32.00         Utility, all wts.       27.00@29.00
VEAL (SKIN OFF): Choice, 50/80 None quoted
Choice, 80/100
Good, 50/80
Good 80/110 33 00@38 00
Good, 110/150 34.00@37.00
Commercial, all wts
Ottitey, att west
LAMB (Spring):
Choice & prime, 30/45
LAMB (Aged):
Prime, 30/50 47.00@49.00
Prime, 50/60
Choice, 30/50
Good, all wts
Utility, all wts 38.00@40.00
MUTTON (EWE):
Choice, 70/down       22.00@25.00         Good, 70/down       20.00@22.00
PORK CUTS-CHOICE LOINS:
(Bladeless included) 8-10 55.00@57.00
(Bladeless included 10-12 55.00@57.00 (Bladeless included) 12-16 48.00@50.00
(Bladeless included) 12-16 48.00@50.00 Butts, Boston style, 4-8 48.00@50.00
SPARERIBS, 2 lbs. down 49.00@51.00
LOCALLY DRESSED
STEER BEEF CUTS: PRIME Choice
Hindqtrs., 600/800\$54.00@58.00 \$49.00@52.00
Hindates. 800/900. 53.00@56.00 49.00@51.00
Round, no flank 48.00@52.00 48.00@52.00
Hip rd., with flank 45.00@50.00 46.00@50.00 Fult loin, untrimmed 57.00@62.00 50.00@55.00
Full loin, untrimmed 57.00@62.00 50.00@55.00 Rib (7 bone) 60.00@65.00 50.00@55.00
Arm Chuck 33.00@36.00 33.00@36.00
Brisket 32.00@34.00 32.00@34.00
Short plates 13.00@16.00 13.00@16.00

### Chicago Livestock Market Price Tops Higher in April

April prices paid for the three major classes of meat animals on the Chicago market were mostly higher than for March and a year earlier. Cattle topped at \$32.50 to average \$24.10 compared with \$32.25 and \$22.85 for March and \$27.50 and \$21.40 for April, 1953. Hogs set a new record of \$28.75 for April and averaged \$26.90 compared with \$27.40 and \$25.75, top and average for February, and \$24.60 and \$21.90 in April last year. Top and average lambs were \$27.50 and \$23.80 as against \$27.25 and \$24.00 in March and \$26.00 and \$23.40 for April, 1953.

### ST. LOUIS PROVISIONS

Stocks of provisions in St. Louis and East St. Louis on April 30 totaled 18,183,220 lbs. of pork meats compared with 17,978,025 lbs. at the close of March and 31,131,105 lbs. a year earlier, the St. Louis Livestock exchange has reported. Total lard stocks were 4,360,534, 3,974,132 and 9,907,530 lbs. for the three dates respectively.

### EASTERN BY-PRODUCTS MARKET

New York, May 5, 1954 Dried blood was quoted Wednesday at \$9 per unit of ammonia. Low test wet rendered tankage was listed at \$8.50 per unit of ammonia and dry rendered tankage was listed at \$2.25 per

### VEEK'S CLOSING MARI

### THURSDAY'S CLOSINGS **PROVISIONS**

The live hog top at Chicago was \$27.60; average, \$25.35. Provision prices were quoted as follows: Under 12 pork loins, 55; 10/14 green skinned hams, 57@57½; Boston butts, 42; 16/down pork shoulders, 381/2; 3/ down spareribs, 47; 8/12 fat backs, 15@151/2; regular pork trimmings, 24 nominal; 18/20 DS bellies, 33@: 4/6 green picnics, 381/2; 8/up green picnics, 291/2@30.

P.S. loose lard was quoted at 17.00 nominal and P.S. lard in tierces at 18.371/2 nominal.

### COTTONSEED OIL

Closing cottonseed oil futures in New York were quoted as follows: May 16.40b-46a; July, 15.98; Sept. 14.31b-38a; Oct. 14.05; Dec. 13.95b-14.05a; Jan. 13.95n; and Mar. 13.95b-14.05a.

Sales: 38 lots.

### CHICAGO PROV. SHIPMENTS

Provision shipment by rail, in the week ended May 1, with comparisons: Previous Cor. Week Week 1953

pounds ...... 6,868,000 9,112,000 3,357,000 Fresh meats, pounds ...... 24 000 000 

### CHICAGO PROV. STOCKS

Lard inventories in Chicago on April 30. amounted to 13,924,375 lbs., according to the Chicago Board of Trade. This was a decrease compared with the 14,903,013 lbs. of product in store on March 31, and far less than the 107,773,466 lbs. a year earlier. Total meat stocks amounted to 43,740,754 lbs., as against 41,742,059 lbs. on March 31 and 61,516,048 lbs. a year earlier. Chicago provision items appear below:

	Apr. 30, '54, lbs.	Mar. 31, '54, lbs.	Apr. 30, '58, 1bs.
	ox, ms.	PR, 105.	30, 10K,
All brld.			
pork (brls)		598	884
P.S. lard (a)		11,215,774	80,995,169
P.S. larb (b)		*****	10,171,655
Dry rendered			
lard (a)	1,340,655	1,002,937	8,060,437
Dry rendered			
lard (b)	13,886	10.984	2,252,065
Other lard	2,406,854	2.673.318	6,294,140
TOTAL LARD	13,924,375	14,903,013	107,773,466
D.S. Cl. bellies		***********	201,110,100
(contr.)	44,100	9,600	69,400
D.S. Cl. bellies		01000	001100
(other)	5,165,302	4,234,063	5.047.961
TOTAL D.S. CL.			
BELLIES	5,209,402	4.241.663	5.117,361
D.S. Rib bellies.	******	-11	
D.S. fat backs		2,855,494	2.811.545
S.P. regular hame		171,118	151,890
S.P. skinned	,		202,000
hams	9,364,314	11,208,269	15,475,101
S.P. bellies	14,205,829	13,664,082	18,569,129
S.P. picnics,			
S.P. Boston			
shoulders	4,948,690	5.016.282	11,084,916
Other cuts meats.		4,585,151	8,306,106
TOTAL ALL	-101022	-,0,202	-,
MEATS	43 740 754	41,742,059	61.516.048
/-> 3f - 1			01,010,010

(a) Made since Oct. 1, 1953. (b) Made previous to Oct. 1, 1963.

The above figures cover all meat in storage in Chicago, including holdings owned by the Govern-





### ADVANCE DIP TANKS

### for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, salesproducing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

### LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

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Meats

"DRY-ICE" is easy to handle . . . requires no special equipment . . . takes up only a small amount of space. Quality meats packed in "DRY-ICE" reach their destination in tip-top condition because there are no ifs or buts about positive "DRY-ICE" protection.

"DRY-ICE" protects meat during truck or express delivery from the packers' chill room to users' refrigerators. Because it is clean, cold and dry, it is the automatic preference of packers who serve private clubs, vacation resorts, fine hotels, schools and hospitals.



### Pure Carbonic Company

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NATION-WIDE ''DRY-ICE'' SERVICE-DISTRIBUTING STATIONS IN PRINCIPAL CITIES

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### OCK MARK

### Weekly Review

### Illinois Feeder Sees No Big Increase in Hog Count

It seems that the current high market for slaughter hogs may not be as conducive to an increase in hog numbers as official reports have indicated. Instead, as one Illinois hog producer opined, farmers are taking advantage of the present market to feed present droves to heavier weights and cashing in now. R. W. Legner of De Kalb county, a veteran hog raiser, says that farmers in his area are not saving many brood sows for the purpose of raising larger droves.

For this reason he foresees no large build-up in the hog numbers this year, as most farmers are not eager to kill the goose which laid the golden egg of the prevailing good market. But the "old-timers" wish to save the market with fewer animals instead of raising more hogs which would naturally bring about a reduction in prices, he said. while at the Chicago market recently.

Legner discontinued feeding cattle last fall because he said it was too much work for two men to handle and hiring another man is too expensive.

### March Kill by Regions

United States federally inspected slaughter by regions from data furnished by the Agricultural Research Service for March, 1954 with comparisons:

### (Thousand head)

	Cattle	Calves	Hogs &	& Lambs
N. Atlantic States		137	479	213
S. Atlantic States	33	28	226	
N.C. States-East	312	231	1,219	101
N.C. States-N.W	427	99	1,611	376
N.C. States-S.W	158	37	425	104
S. Central States	165	87	322	102
Mountain States	95	6	85	86
Pacific States	186	34	187	166
Total	1.511	660	4.554	1.149
February, 1954	1.302	518	3,883	1.090
March, 1953		535	4,962	1,190

Note: Other animals slaughtered under Federal inspection, (number of head): Mar. 1954, horses 20,409; goats 21.1. goats 2,411.

Data furnished by Agricultural Research Service.

### LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during February, 1954 and 1953, as reported by the United States Department of Agriculture:

### CATTLE (EXCLUDING CALVES)

	Salable receipts	Total receipts	Local slaughter
March, 1954(1	,609,642	1,904,966	1.072,722
February, 1954 1	,306,484	1.517.754	883,649
March, 1953 1	,378,551	1,591,467	890,744
JanMar., 1954. 4	.459,913	5,259,186	2,999,062
JanMar., 1953. 3 5-yar. av. (Mar.	,847,318	4,476,719	2,538,260
	,149,355	1,350,808	733,586
	CALVES	3	
March, 1954	326,999	414,547	250,297
February, 1954	259,761	326,354	190,050
March, 1953	303,144	360,635	214,431
JanMar., 1954.	916,404	1,164,616	679,550
JanMar., 1953	815,015	938,470	564,360
5-yr. av. (Mar.			
1949-53)	291,312	357,296	206,935

### 815,015 291.312 MACC

	21000		
March, 1954	1,729,313	2,449,726	1,790,619
February, 1954	1,496,932	2,097,909	1,517,493
March, 1953	1,948,870	2,785,020	1,996,483
JanMar., 1954.	4,939,369	7,051,076	5,081,443
JanMar., 1953.	6,258,579	8,920,986	6,245,036
5-yr. av. (Mar.			
1949-53	2,148,803	3,026,840	2,111,009

### SHEEP AND LAMBS

March, 19	54	600,464	1,127,530	625,010
February.	1954	527,118	1,032,428	553,331
March, 19		680,655	1,173,372	661,655
JanMar.	1954.	1,768,845	3,350,693	1,814,389
JanMar	1953.	1.977.547	3,506,888	1,886,400
1949-53)		522,952	943,702	498,008

### CANADIAN LIVESTOCK

March average prices for livestock at 11 Canadian markets as reported to THE NATIONAL PROVISIONER:

	to 1000 lbs. Mar. 1954	VEAL CALVES Good, Ch. Mar. 1954	HOGS* Gr. Bl. Dr. Mar. 1954	LAMBS Gd. Handyw. Mar. 1954
Toronto	.817.98	\$26.89	\$34.01	\$22.86
Montreal .	. 18.00	22.14	34.72	19.74
Winnipeg .	16.05	24.80	32.55	20.62
Calgary	. 16.63	23.48	33.03	18.80
Edmonton .	. 16.25	23.65	33,79	21.31
Lethbridge	. 16.90	21.25	32.76	19.68
Pr. Albert	. 15.64	23.24	31.43	20.25
Moose Jaw	. 15.65	17.65	31.49	16.00
Saskatoon	. 15.44	25.08	31.60	18,45
Regina	. 15.19	22.51	31.47	18.13
Vancouver	. 17.29	20.13	34.16	21.50

\*Dominion Government premiums not included.

### Canadian Kill, Meat Output For 1953; U.S. Main Buyer

Inspected packers in Canada last year slaughtered a total of 1,469,406 head of cattle, 740,723 calves, 4,611,-312 hogs and 543,371 sheep and lambs, according to the Dominion Bureau of Statistics. The year's inspected meat output in the Dominion was 744,416,-951 lbs. of beef, 92,312,601 lbs. of veal, 744,809,168 lbs. of pork and 23,901,204 lbs. of lamb and mutton. Only the slaughter of hogs and pork production were below 1952.

Canada exported a total of 26,158,-400 lbs. of beef valued at \$9,388,440. of which 16,815,600 lbs. with a value of \$5,275,516, went to the United States. Her pork exports of 45,402,300 lbs. were valued at \$16,326,504. Exports of pork to the United States totaled 35,245,500 lbs. and were valued at \$14,908,283. Canadian exports of lamb and mutton amounted to 51,-900 lbs. and were valued at \$28,664 of which the U. S. bought 2,900 lbs. for \$879. Although exports of Canadian meats to the U. S. were down sharply below the average of the previous four years, the U.S. was Canada's best meat customer.

### LIVESTOCK CAR LOADINGS

A total of 8,069 cars was loaded with livestock during the week ended April 24, 1954, according to the American Association of Railroads. This was a decrease of 748 from the same week of 1953, and 2.502 less than in the like period of 1952.

### Study In Cow Beef Taste

Studies conducted recently at the Beltsville Research Center on quality and nutritive value of cow beef found that there is no appreciable difference in the over-all quality and palatability of meat taken from animals of different breeds and varying age. The cows ranged in age from three to 121/2 vears

### NDLING BOXES

FOR MEATS, FISH, POULTRY.

FOR SANITARY ECONOMICAL HANDLING OF MEATS

Drawn Seamless from .072 Aluminum Alloy.

Boxes Have Rounded Corners-No Cracks or Crevices-Easy to Clean. Stainless Steel Handles Also Used for Stacking.

> Wearing Pads Brazed on Top Rim Where Handles Rest. Nest Conveniently for Storing.

Inside Dimensions: 32" x 13½" x 9½" Weight: Only 11 Pounds

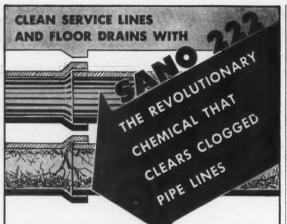
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E. G. JAMES COMPANY

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SANO 222 completely liquifies grease and dissolves rags, trash or any other soluble impediment. A one-man operation...SANO 222 won't corrode or damage any type lines.

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D.A."Dave" FORGEY

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### LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, May were reported by the Agricultural Marketing Service. Livestock Division, as follows:

St. L. N.S. Yds. Chicago Kansas City' Omaha HOGS (Includes Bulk of Sales):

BARROWS	&	GILTS:
Choice:		

120-140	lbs.		None	rec.	None	rec.	None	rec.	None	rec.	None	rec.
140-160	lbs.	8	26.50-	27.00	None	rec.	None	rec.	None	rec.	None	rec.
160-180	lbs.		27.00-	27.25	\$24.00	-27.00	None	rec.	\$25.00	-26.50	\$26.50	-27.00
180-200	lbs.		27.00-	27.15	26.50	-27.60	\$26.75	-27.00	26.25	-27.00	25.75	-27.50
200-220	lbs.		27.00-	27.15	26.75	-27.60	26.75	-27.00	26.25	-27.60	25.75	-27.00
220-240	lbs.		26.75-	27.15	26.50	-27.50	26.75	-27.00	26.25	-27.00	25.75	-27.00
240-270	lbs.		26.00-	26.85	26.00-	26.75	26.00	26.75	25.25-	26.75	24.50	26.00
270-300	lbs.		25.25-	26.25	25.00	-26.25	None	rec.	24.25	-25.50	24.50	-26.00
300-330	lbs.		None	rec.	24.50	25.25	None	rec.	23.00	-24.50	24,00	-25.00
330-360	lbs.		None	rec.	24.00	-24.75	None	rec.	23.00	-24.50	23.00	-24.00
Medium:												
160-220	lbs.		None	rec.	None	rec.	None	rec.	22.25	26.00	None	rec.
sows:											14.	
Choice:					*							
270-300	lbs.		23.75-	only	None	rec.	23.75	-24.00	23.00	-24.25	24.00	-24.50
300-330	lbs.		23.75-	only	23.50	-23.75	23.75	-24.00	23.00	-24,25	23.50	-24.00
330-360	lbs.		23.25-	23.75	23.00	-23,50	23.00	-23.75	23.00	-24.25	23.50	-24.00
360-400	lbs.		22.75-	23,25	22,25	-23.00	22.50	-23.00	22.50	-23.25	22.50	-23.50
400-450	lbs.		22.25-	22.75	21.75	-22.50	22.00	-22.50	21.00	-22.75	21.50	-22.50
450-550	lbs.		20.75	22.25	20.75	-22.00	21,50	-22.00	21.00	-22.75	20.00	-21.50

### SLAUGHTER CATTLE & CALVES:

### STEERS:

Medium:

Frime:						
700- 900	lbs	25.50-27.50	None rec.	24.50-26.75	24.75-26.26	24.50-26.50
900-1100	lbs	25.75-28.50	25,75-28.50	25.25-27.50	25.00-27.25	24.50-27.00
1100-1300	lbs	25.75-28.50	26.75-28.50	25.50-27.50	25.00-27.25	24.00-26.50
1300-1500	lbs	25.25-28.00	26.50-28.50	25.25-27.50	25.00-27.25	24.00-26.00
Choice:						
700- 900	lbs	22,50-25,75	22,75-25.75	22,25-25,25	22.00-25.00	22.00-24.50
900-1100	lbs	22,75-25,75	23.00-26.75	22.50-25.50	22,00-25,00	22.00-24.50
1100-1300	1bs	22,75-25,75	23.00-26.75	22.50-25.50	22.00-25.00	22.00-24.50
1300-1500	lbs	22.50-25.75	23.00-26.75	22,50-25,50	22.00-25.00	22.00-24.50
Good:						
700- 900	1bs	19.75-22.50	19.75-23.00	19.50-22.50	19.50-22.00	19.50-22.00
900-1100	1bs	20.25-22.75	20.00-23.00	19.75-22.50	19.50-22.00	19.50-22.00
1100-1300	lbs	19.75-22.75	20,25-23,00	19.75-22.50	19.50-22.00	19.50-22.00
Commerci	al,					
all wts		17.50-20.25	17.00-20.25	16.50-19.75	17.00-19.50	17.00-19.50

250-500 lbs. ... None rec. None rec. None rec. 20.00-24.00 None rec.

all wts			17.50-20.25	17.00-20.25	16.50-19.75	17.00-19.50	17.00-19.50
				14.50-17.00	13.75-16.50	14.00-17.00	15.09-17.00
HEIFERS:							
Prime:							
600- 800	lbs.		24.00-25.50	None rec.	28.00-24.75	24.25-25.25	23.00-24.00
800-1000	lbs.		24.00-25.50	24.75-26.25	23.50-25.50	24,25-25.50	23.00-24.50
Choice:							
600- 800	lbs.		21.50-24.00	22.00-24.75	20.25-23.50	21.50-24.25	21.00-23.00
800-1000	lbs.		21.50-24.00	22.50-24.75	20.50-23.50	21.50-24.25	21.00-23.00
Good:							
500- 700	lbs.		18.75-21.50	18.75-22.50	17.75-20.50	18.50-21.50	19.00-21.00
700- 900	lbs.		19.25-21.50	19.25-22.50	18.00-20.50	18.50-21.50	19.00-21.00
Commerci	al,						
all wts			16.00-19.25	16.00-19.25	15.00-18.00	15.00-18.50	16.50-19.00
Utility, a	ll wt	R.	13.50-16.00	13.50-16.00	12.50-15.00	12.50-15.00	14.50-16.50
cows:							
Commerci	al						

Commercial.					
all wts	14.00-15.50	14.75-16.25	13.75-14.75	13.50-14.75	14.00-16.00
Utility, all wts	13.00-14.00	12.50-14.75	12.50-13.75	12.00-13.50	12.50-14.00
Cannel & cutter,					
all mta	0 50 19 00	10 00 10 75	10 05 10 50	0 FO 10 00	10 50 10 50

### BULLS (Yrls, Excl.) All Weights:

Good	None rec.	12.00-15.00	None rec.	12.25-14.00	12.50-13.50
Commercial	14.00-15.00	15.50-16.00	14.25-15.00	14.75-16.00	12.50-13.50
Utility	13.00-14.00	13.75-15.50	12.50-14.50	13.00-14.75	13.50-16.00
Cutter	11.50-18.00	11.75-13.75	11.00-12.50	11.50-13.00	13.50-15.50

### VEALERS, All Weights:

		15.00-21.00		

### CALVES (500 Lbs. Down):

Choice	&	prime	17.00-21.00	18.00-20.00	18.50-20.50	18.00-22.00	18.00-20.00
Com'1	å	good	13.00-17.00	14.00-18.00	12.50-18.50	14.00-18.00	14.00-18.00

### SHEEP AND LAMBS:

LAMBS (110 IDS. down):				
Choice & prime 22.00-23.00				
Good & choice 21.00-22.00	22.00-23.00	21.50-23.00	21,50-22.50	21.50-23.50
EWES (Shorn)				

Good & choice	4.00- 5.00	5.50 - 6.25	5.00- 6.00	5.50- 7.00	7.50- 8.00
Cull & Utility	3.00- 4.00	4.00- 5.50	4.00- 5.00	3.00- 5.50	5.00- 7.50

### The salesman who got his ears burned



TS

May vice,

rec. 0-27.00 6-27.50 6-27.00 6-27.00 0-26.00

)-24.00 rec.

0-24.50 0-24.00 0-24.00 0-23.50 0-22.50 0-21.50

0-26.50 0-27.00 0-26.50 0-26.00

0-24.50 0-24.50 0-24.50 0-24.50

0-22.00 0-22.00 0-22.00

0-24.00

00-23.00 00-23.00 00-21.00 00-21.00 50-19.00

50-16.50

00-16.00 0-14.00

50-12.50

50-13.50 50-16.00 50-15.50

00-23.**00** 

00-20.00 00-18.00

50-24-00

50- 8.00 00- 7.50

. 1954

"One of our best sausage customers burned my ears when I asked for an order. Said he'd had complaints that our sausage just didn't have the fine flavor it used to."



"Next day, I got hold of Joe, our Sausage Maker, and we talked to the boss. Told him we were going to lose some of our best accounts unless we put more items in natural casings."



"The boss got in touch with the Cudahy Casing salesman. And do Cudahy's have a line! 79 kinds! They're the specialists in both imported and domestic casings—all double-tested, for strength and uniformity. The boss started in with an order for Cudahy's Sheep Casings."



"And now you should see that storekeeper beam. He says now we got flavor we can be proud of, and our items are really moving. Believe me, that's music to my ears. We did a smart thing when we switched to Cudahy Natural Casings."



### Get true sausage flavor with Cudahy Natural Casings

Talk to your Cudahy Casing Expert. We have 79 different kinds of natural beef, pork, or sheep casings. Or, contact any Cudahy Unit—they are at your service. Write, wire or phone today.

### THE CUDAHY PACKING CO.

Omaha, Nebraska



### Easy as watering the lawn!



### Cleaning smokehouse walls with the **Oakite Hot Spray Unit**

See what else the Oakite Hot Spray Unit cleans:

- Belly boxes
- Cooking vats
- Steam coils
- Tables
- Conveyors
- Hand Trucks
- Refrigerator trucks
- Strip paint

THAT'S not all. One man with this Unit cleans this smokehouse faster than four men with scrapers.

This sanitation-plant-onwheels cleans up to 18,000 square feet of surface in 1/2 hour of spraying. Wide angle nozzle discharges cleaning solution at 2 gallons a minute at pressures up to 55 pounds. Powerful Oakite cleaning solution breaks up the soils, lifts them off, floats them away-fast. All you do is flip a switch, clean, and rinse. No time or energy lost scraping or brushing.

Try it yourself, in your plant. Ask your local Oakite Technical Service Representative for demonstration. Or write Oakite Products, Inc., 20A Rector St., New York 6, N. Y. for de-scriptive folder. FREE!



### SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	ATTLE		
	Week Ended May 1	Prev. Week	Cor. Week 1953
Chicago‡ Kansas City‡ • Omana* I	21,516 13,883 27,167	25,196 14,250 28,027	25,044 $15,605$ $22,161$
E. St. Louist St. Joseph: Sioux City: Wichita":	10,529 9,760 9,961 4,352	11,398 11,290 12,001 4,584	9,335 10,784 11,507 4,269
New York & Jersey City† Okla, City*‡ Cincinnati§	9,423 9,734 4,361	9,016 11,235 4,717	10.583 3.769 4.901
Denver; St. Paul; Milwaukee;	18,565 16,085 5,174	11,182 16,504 5,419	16,182 16,142 4,609
Total	155,500 HOGS	164,799	154,891
Chicago‡ Kansas City‡ Omaha*‡ E. St. Louis‡. St. Joseph‡	28,675 9,139 24,644 33,481 20,608	28,460 9,092 24,088 27,535 19,207	35,290 10,227 22,867 28,450 24,528
Wichita*; New York &	19,897 6,751	17,961 7,163	19,607 5,962
Jersey City† Okla. City*‡ Cincinnati§ Denver‡	36,951 9,977 11,138 11,784	33,419 9,406 11,998 7,906	38,950 8,526 10,358 12,741 30,214
St. Paul‡	29,753	32,418	6 597

Total	246,568	232,314	254,317
	SHEEP		
Chicagot	4,036	4,155	5,184
Kansas Cityt.	4,715	4,524	5,428
Omaha*1	10.039	10,502	6,263
E. St. Louist.		2,406	1,435
St. Josephi	8,498	12,556	9,609
Sioux Cityt		6,283	4.918
Wichita*1		2,571	1.688
Jersey City		37,402	42,120
Okla. City*1		4.319	4.934
Cincinnatia		271	213
Denveri		9.378	16,537
St. Louisi		4,259	2.068
Milwaukeet		574	324

St. Pault ... Milwaukeet

Total ..... 98,032 99,200 100,721 \*Cattle and calves. †Federally inspected slaughter, in-cluding directs. †Stockyards sales for local slaugh-

§Stockyards receipts for local slaughter, including directs.

### BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, May 5, were as follows:

CATTLE:	
Steers, choice	None rec.
Steers, gd. & ch	21,00@24.0
Steers, com'l	14.00@17.0
Heifers, com'l & gd	18.00@21.2
Heifers, utility	
Cows, util. & com'l	
Cows, cull & utility	
Cows, can. & cut	10.00@13.0
Bulls, util. & com'l	14.00@16.5
VEALERS:	
Choice & prime	25 00@26 0
Good & prime	
Com'1	17 00@21 0
Culls & util	8.00@12.0

### Choice, 180/240 ..... 27.00@28.00 Sows, 400/down ..... 23.50 only LAMBS (Spring):

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 1:

**NEW YORK RECEIPTS** 

		Calves		Sheep
Salable Total (incl.		546	0.00	* * *
directs) Prev. week	.6,081	3,204	15,053	17,834
Salable . Total (incl.	. 249	412	5	
directs)		2,879	14,464	20.049
*Includin	g hogs	at 31	st st.	

### CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

9,070 4,372 1,391 7,080 11,000 9,500	616 92 3 1.817 2.000 2.000
1,391 7,080 11,000	92 3 1.817 2.000
7,080	2.000
11,000	2.000
	2.000
9,500	2.000
27.580	5.817
31,219	5.388
29.607	11.959
	12,439
e. 5.293	3 hogs
-, -,	
	3 27,580 3 31,219 1 29,607 2 40,795 le, 5,293

### SHIPMENTS

Apr. 29 2.248	7	2.329	587
Apr. 30 823	143	1.202	
May 1 28	11	93	74
May 3 4,507	40	668	1.182
May 4 3,000		2,000	1,000
May 5 4,000		1.000	500
Week so			
far11,507	40	3,668	2,682
Prev. wk10,573	293	4,561	2,085
Year ago. 17,506	96	2,664	2,403
2 yrs. ago.11,229	34	6,807	2,202

### TOTAL APRIL RECEIPTS

								1954	1953
Cattle								150,369	195,336
Calves					i			8,063	8,411
Hogs	Ī	i	·	Ī			Ī	193,077	254.345
Sheep				Ĺ		ì		33,677	75.381

### TOTAL APRIL SHIPMENTS

Hogs				59,449	85,503
				27,079	22,661
Sheep	 	0	0	12,401	20,211

### CHICAGO HOG PURCHASES

cago, we	ek ended	We	d.,	May	5:	
			We		Week	
			Mag	y 5	Apr. 28	
Packers' Shippers'	purch.		7,5	35	30,802 7,813	

Total ......33,057

### LIVESTOCK PRICES AT LOS ANGELES

Ge

Pa

In

Prices paid for livestock at Los Angeles on Wednesday, May 5, were reported as shown in the table below:

Steers, choice	23.50@24.50
Steers, good	22.75 only
Steers, com'l	19.00@21.50
Heifers, good & ch	22.50@23.00
Heifers, com'l & gd	18.25@19.25
Cows, util, & gd	15.00@16.00
Cows, util. & com'l	13.00@15.50
Cows, can. & cut,	10.00@12.75
Bulls, utility	16.50@18.75
CALVES:	
Vealers, choice & pr	None rec.
Good & choice	22.00@24.25
Calves, util. & com'l.	16.00@20.00
Hogs:	
Choice, 200/225	27.00@27.75
Sows, 500/down	18.00@20.00
SHEEP:	

### Lambs, ch. & pr. .... None rec. CANADIAN KILL

Inspected slaughter Canada for week ended

April 24:		
CATT	LE	
	Period Sam Apr. 24 Wk Las	i
Western Canada Eastern Canada	14,400 13,18 14,886 15,20	
Total	29,286 28,3	58
HOG	18	
Western Canada Eastern Canada		
Total		
graded	103,059 115,0	31
SHE	EP	
Western Canada Eastern Canada		
Total	4,131 4,1	27

Auick delivery
of

# ASCORBIC ACID and SODIUM ASCORBATE

For cooked, cured, and comminuted meat food products per B.A.I. Memo No. 194

### Get these 7 big advantages:

- 1. Roche is a sure source of supply. Ascorbic acid is vitamin C and we make it, and sodium ascorbate, by the tons.
- Roche is your headquarters for information about other vitamins—such as vitamin A for margarine—which we also make by the tons.
- **3.** You get more efficient utilization of your smokehouse and less likelihood of undercured spots in your finished products.
- 4. Roche ascorbic acid and sodium ascorbate are available in powder form for easy addition to meat chop or seasoning.
- Roche ascorbic acid and sodium ascorbate are both highly soluble for easy, quick preparation of solutions.
- Wide range of container sizes: protective polyethylene bags inside fibre drums of 1, 2½, 5, 10, 25 and 50 kilos. (1 kilo equals approximately 35¼ oz. Note: figure 1½ oz. of sodium ascorbate where you would use 1 oz. of ascorbic acid.)
- Roche ascorbic acid and sodium ascorbate are stocked throughout the U.S. at convenient warehouse points from which normal transportation is prepaid.

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In Canada: Hoffmann-La Roche Ltd., 286 St. Paul Street, West, Montreal, Quebec Plateau 8968



The National Provisioner—May 8, 1954

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CK Chi-

Sheep 616 92 3 1.817 2.000 2.000

5,817 5,388 11,959 12,439 hogs

1.182 1.000 500 2.682 2.085 2.403 2.202

1953 195,336 8,411 254,345 75,381

1953 85,503 22,661 20,211 IASES at Chi-5:

5: Week ended Apr. 28 30,802 7,813 38,615

estock dnesoorted elow:

@24.50 only @21.50 @23.00 @19.25 @16.00 @15.50 @12.75 @18.75

@24.25 @20.00 @27.75 @20.00

in ended

Same Wk. Last Yr. 13.154 15.204 28.358

47,818 58,383 106,201 115,031

2.682 1,445 4,127

. 1954



DuBois' new heavy-duty cleaning compound, BLAST, cleans smokehouse walls quickly and effectively.

Either with steam, brushing down or as spray, BLAST leaves walls bright and clean without scraping or scrubbing. Check these features:

• Excellent Detergency • Safe for Personnel (non toxic)

· Safe on Equipment

Cut Costs with DuBois' complete maintenance program. Check these other DuBois Products for sanitation control in meat packing plants:

SPREX—for de-hairing hogs quickly, economically.

SPREX AC-for cleansing all aluminum, galvanized or stainless steel equipment safely.

Packing House maintenance check chart... yours for the asking, a daily, weekly and monthly program for proper cleaning and maintenance in your ecking plant.

Representatives and Warehouses from Coast to Coast

### PACKERS'

Purchases of livestock by packers at principal centers for, the week ending Saturday, May 1, 1954, as reported to The National Provisioner:

CHICAGO

CHICAGO
Armour, 7,567 hogs; Wilson, 3,975
hogs; Agar, 6,337 hogs; Shippers,
8,185 hogs; and Others, 10,796 hogs.
Total: 21,516 cattle; 1,890 calves:
36,860 hogs; and 4,036 sheep.

### KANSAS CITY

	Ca	ttle C	alves	Sheep	Sheep
Armour		2,372	1,160	2,244	691
Swift		1,678	1,141	2,760	1.535
Wilson .		1.194		2.663	
Butchers		5,037		456	10
Others .		1,361		1,016	2,479
Totals		11,642	2,241	9,139	4.715

### OMAHA Cattle

	and Calves	Hogs	Sheep
Armour	7,567	5,495	3,484
Cudahy	3.862	4.360	1.452
Swift		5,649	1.234
Wilson	3.390	3,042	2,408
Cornbusker	963		2,200
O'Neill	367		
Neb. Beef			
Eagle	91		
Gr. Omaha			
Hoffman			
Rothschild			
Roth			
Kingan	1.523		
Merchants	118		
Midwest			
Omaha			
Union			
Others		9,848	
orners		0,030	***
Totals	26,615	28,394	8,578

### E. ST. LOUIS

	Armour			2,8	0	5	1,	2	0	6	Hogs 11,741	1,0	6	6	4
ı	Swift			3.2	ō	0	2.	3	<b>3</b>	7	11.331	1.	ı	$^{3}$	0
l	Hunter			9	3	2					7.633				Ī
	Heil .														
1	Krey .										918				
I	Laclede				į.				ì						
Į	Luer .		,												

### Totals.. 6,987 3,542 33,431 2,794

	ST. J	OSEPI	£	
Swift Armour Others	2,669		8,767	3,830 $1,225$ $5,342$
Totals* .: *Do not hogs and 3 ers.	includ	e 51	cattle,	5,342 1,709 pack-

### SIOUX CITY

Cattle	Calves	Hogs	Sheep
Armour 3,577		7.437	861
Cudahy 3,494		5,567	1.192
Swift 2,401		4.767	521
Butchers . 391			
Others 7,097		9,338	749
Totals 16 960		97 100	3 393

### WICHITA

(	Cattle	Calves	Hogs	Sheep
Cudahy	1,513	470	2,155	2,786
Kansas	345			
Dunn	88			
Dold	155		670	
Sunflower	5			
Pioneer	140			
Excel	443			
Others	2,089		2,952	2,032
Totals	4,778	470	5,777	4,818

### OKLAHOMA CITY

Armour Wilson Others		$\frac{1,347}{1,696}$	Calves 269 280 629	Hogs 692 661 979	Sheep 631 1,471 62
Total	ls*.	3,310	1,178	2,332	2,164

\*Do not include 1,182 cattle, 64 calves, 7,645 hogs and 1,451 sheep direct to packers.

### LOS ANGELES Cattle Calves Hors Sheen

1	Cuttiffe	CHEAGS	HOES	Succh
Armour	24			
Cudahy				
Swift	111			
Wilson	289			
Ideal				
United	525	35	588	
Machlin	513	43		
Atlas	371			
Acme				
Commercial				
Clougherty			443	
Luer			586	
Gr. West.				
Others		441	254	
Others	0,000	331	2011	
Totals	6.560	478	1.871	

Armour			Cattle 1.559	Calves 120	Hogs 2.006	Sheep 6,619
			1,432	116	2,005	4.056
Cudahy		•	750	52	1,949	373
Wilson			512			***
Others			5,799	325	1,701	870
Tota	ls		10,052	513	7,841	11.917

### CINCINNATI

	Cattle	Carves	Hogs	Sheep
Gall				190
Kahn's				
Meyer				
Schlachter .	100	118		
Northside .				
Others	3,755	1,440 1	1,691	110
Totals	3,855	1,558 1	1,691	300
	ST. 1	AUL		
	attle	Calves	Hogs	Sheep

Cattle	CHILLES	Hogs	энеер
5,450	3,585	11,755	889
1,222			
1,100	137		438
1,051	. 40		
1,425			
5,837	2,680	17,998	791
3,376	2,305	5,216	474
9,461	8,747	34,969	2,592
	1,222 1,100 1,051 1,425 5,837 3,376	$\begin{array}{cccccccccccccccccccccccccccccccccccc$	$\begin{array}{cccccccccccccccccccccccccccccccccccc$

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour		1,016	1 181	9.011
Bl. Bonnet	414	99	50	10,001
City Rosenthal.	393	40	58	***
		-	-	
Totals	4.114	2.026	1.894	19.878

TOTAL				d	1		ACKER	PURCHABES			
							Week Ended May 1	Prev. Week	Cor. Week 1953		
attle							146,666	163,631	153,856		
logs						,	222,675	206,206	228,960		
heep							70,452	78,063	82,150		

### CORN BELT DIRECT TRADING

Des Moines, Ia., May 5 Prices at the ten consentration yards and 11 packing plants in Iowa and Minnesota were:

### Hogs, good to choice: 160-180 lbs. . . . . . \$23.00@25.60

180-240	lbs.			٠		٠		25.00@26.35
240-300	lbs.						٠	24.00@26.10
300 - 400	lbs.			۰	٠			23.00@25.00
ows:								
270-300	lbs.							22.50@23.75
440-550	lbs.							20.00@22.00

Corn belt hog receipts were reported as follows by the U.S. Department of Agriculture:

ast week
actual
42,500
35,000
23,000
45,000
33,500
37,000

### LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, April 30 with comparisons:

	cattle	riogs	Sneep
Week to	264,000	345,000	148,000
Previous week	286,000	353,000	170,000
Same wk 1953	263,000	373,000	173,000
1954 to date 4	.831,000	6,440,000	2,825,000
1953 to date 4	,292,000	7,941,000	2,850,000

### PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending Apr. 29:

	Cattle Ca	alves	Hogs	Sheep
Los Angeles	7,300	975	1,650	125
N. Portland	2,500	300	1,100	1,150
S. Francisco	900	75	1,200	1,850

Sheep 6,619 4,056 373 870 11,917

190

8heep 889 438 ... 791 474 2,592

s Sheep 5 9.011 1 10.867 ... 4 19.878

Cor. Week 1953 153,856 228,960 82,150

May 5 consenacking inneso-

00@25.60 00@26.35 00@26.10 00@25.00 50@23.75 00@22.00

eccipts ows by of Ag-

Last week actual 42,500 35,000 23,000 45,000 33,500 37,000

markets Friday,

Friday, arisons: Sheep 148,000

170,000 173,000 2,825,000

2,850,000 ESTOCK

cific Coast 29: Hogs Sheep 1,650 125 1,100 1,150 1,200 1,850

8, 1954

8, 1954 The National Provisioner—May 8, 1954

ANDERSON DUO CRACKLING EXPELLER



Yes, when it comes to fighting high press room costs, American packers and renderers everywhere consider Anderson Crackling Expellers their best cost cutting weapon. There are many reasons for widespread use of the Expellers. First, Expellers are durably built to give many years of dependable service. Second, being semi-automatic, they reduce labor costs . . . requiring only one man to oversee their operation. Third, Expeller cracklings are tops, containing the highest protein, low-fat content per unit basis of any mechanically pressed cracklings.

There's a Crackling Expeller sized to fit your requirements. We'll be glad to make arrangements to have you see it in action in a plant near you without obligation. Write or phone...

\*Trademark Reg. in U. S. Pat. Off. and Foreign Countries



THE V. D. ANDERSON CO.

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Yes, the Air Induction Conditioner costs less to own and operate than most any other refrigeration system—actually less than ice bunkers or packing in ice. Never needs replacement parts, can't rust, can't break down, takes less than an hour to install. Uses natural ice, operates directly off truck battery. Fully guaranteed.

Protect your valuable loads from scorching summer months ahead, maintains temperature 40 to 44 degrees. Order this low cost unit today.



NIGHT HOLDOVER of your load. Transformer, Two-way Switch, Plug and Wiring, also available.

Choose from 4 models for trucks up to 600 cu. ft.

Write today for complete information

AIR INDUCTION CORP. 122 West 30th Street, New York 1, N. Y.

Yes I at onc					nduction	Conditioners
						. Width
-		 		-		I information.
Name	********	 *******		*******		
Firm	*******	 *******	********	*********		*******************
						***************
Addres	\$\$	 		*********	**********	*************

### WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending May 1 was reported by the U. S. Department of Agriculture as

	attle	Calves	Hogs	Lambs
Boston, New York City Area1 1	0,728	11,865	38,950	42,508
Baltimore, Philadelphia	7,263	1,256	21,604	638
Cincinnati, Cleveland, Detroit,				
Indianapolis 1	5,823	6,646	62,093	7.831
	4,880	5,927	52,282	5.807
St. Paul-Wis. Area <sup>2</sup> 2	7,272	30,666	77,211	7,523
	3,800	8,132	73,838	7.245
Sioux City 1	1,046	8	21,357	8,010
Omaha Area 2	8,700	1,351	37,501	14,450
Kansas City 1	2,289	3,732	25,507	8.621
Iowa-So. Minnesota <sup>4</sup> 2	5,426	12,583	188,040	23,965
Louisville, Evansville, Nashville,				Not
Memphis	8,460	9,710	39,908	Available
Georgia-Alabama Areas <sup>5</sup>	6,059	3,364	20,709	**
St. Joseph, Wichita, Oklahoma City 1	6,476	3,857	37,151	14.369
Ft. Worth, Dallas, San Antonio 1	7,283	6,487	13,880	22,711
Denver, Ogden, Salt Lake City 1	3,442	1,085	10,774	12,231
Los Angeles, San Francisco Areas6 2	4,595	2,255	23,891	32,588
Portland, Seattle, Spokane	5,729	439	8,491	3.091
Grand Total	9,271	109,363	753,187	211,588
Total previous week	35,027	104,093	721,103	212,544
Totals same week, 1953	8,723	98,006	785,329	243,377

"Includes Brooklyn, Newark and Jersey City. "Includes 8t. Paul, So. 8t. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. "Includes 8t. Louis Not Stational Stockyards, E. 8t. Louis, M. St. Louis, Mo. "Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa. Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. "Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. "Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockvards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama; and Jacksonville Florida during the week ended May 1:

Catt	le Calves	Hogs
Week ended May 1 2,2	82 1,023	7,751
Week previous (five days)		8,304
Corresponding week last year 2,8		7.054

### MEAT SUPPLIES AT NEW YORK

(Receipts reported by the USDA Agricultural Marketing Service)

DEED CURED.

DEC AND THURBDS. Compages

VEAL AND CALF CUTS:

LAMB AND MUTTON:

 Week ending May 1, 1954.
 35,458

 Week previous
 15,353

 Same week year ago
 11,120

STEERS AND HEIFERS: Carcasses	BEEF CURED:
Week ending May 1, 1954       12,873         Week previous	Week ending May 1, 1954.       13,713         Week previous       28,218         Same week year ago       2,200
cow:	PORK CURED AND SMOKED:
Week ending May 1, 1954       1,527         Week previous       1,611         Same week year ago       1,336	Week ending May 1, 1954.       287,844         Week previous       388,030         Same week year ago       390,285
BULL:	LARD AND PORK FATS:
Week ending May 1, 1954       491         Week previous	Week ending May 1, 1954  Week previous
VEAL:	
Week ending May 1, 1954       9,553         Week previous       9,526         Same week year ago       12,415	CATTLE:
LAMB:	Week ending May 1, 1954 9,423 Week previous 9,016
Week ending May 1, 1954. 26,723	Same week year ago 10,583
Week previous	CALVES:
MUTTON:	Week ending May 1, 1954 15,956
Week ending May 1, 1954 1,434 Week previous 1,116	Week previous
Same week year ago 870	HOGS:
HOG AND PIG: Week ending May 1, 1954 3,230	Week ending May 1, 1954       36,951         Week previous       33,419         Same week year ago       38,950
Week previous         3,560           Same week year ago         4,003	SHEEP: Week ending May 1, 1954 37,479
PORK CUTS:	Week previous 37,402
Week ending May 1, 19541,032,668 Week previous	Same week year ago 42,120
	COUNTRY DRESSED MEATS
BEEF CUTS:	VEAL:
Week ending May 1, 1954. 113,619 Week previous	Week ending May 1, 1954
Same week year ago 119,769	Same week year ago 5.007

HOGS:

1,100

850

Week ending May 1, 1954.. Week previous ....... Same week year ago .....

Week ending May 1, 1954... Week previous ...... Same week year ago .....

LAMB AND MUTTON:

15

May lre as sheep & Lambs 42,568 638 7,831 5,807 7,523 7,245 8,010 14,459 8,621 23,965 Not valiable 12,231 32,588 3,091 211,588 212,548 212,548 1,588 212,548 1,588 212,548 1,588 212,548 1,588 1

Hogs 7,751 8,304 7,054

Fifton, luring

13,71; 28,21; 2,200 ED: 287,84 388,03; 390,26

6,450

9,423 9,016 10,583

36,951 33,419 38,956

37,479 37,402 42,120

5,007

15





for tempting flavor that's different...

NEVERFAIL Curing Compound for dry cure bacon only.

NEVERFAIL Pre-Seasoning Cure for pumped bacon.

NU-NEVERFAIL Curing Compound for dry cure bacon only.

The *natural* spices incorporated in NEVERFAIL have definite *antioxidant* properties... as proved by recent independent research studies. Send for complete information.



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True-to-life, scaled reproductions now available at reasonable cost!

5-Model Set of barrows and gilts duplicates in every detail the original studies commissioned by the U.S. Dept. of Agriculture . . . provides the basis for all U.S.D.A. hog quotations by the Livestock News Service.

These models are important and necessary equipment in every hog buyer's office, every yard and livestock concentration point, every order buying and com-mission office. With these models of the five recog-nized hog grades, you can accurately demonstrate to producers, suppliers and buying agents of live hogs those features desirable for your particular operation. Use them to educate producer groups as to the degree of finish giving best returns for the producer and packer . . . help build producer-packer understanding and goodwill.

Models are strong and sturdy, built of special hard-molder rubber compound that resists breakage. Approx. 10" long, 5' high and mounted on 1" x 9" wood bases. Black lacquer finish... grade-labeled. Five individually packed models to the set... sold on a satisfaction-guaranteed-or-money-back basis. Complete printed descriptions and characteristic features of each grade with each set. Set of 5 models, Cull, Medium, Choic No. 1, 2 and 3 . . . only \$45.00 per set, f.o.b. Port Washington



Order Now from the: SERVICE DEPT. The National Provisioner 15 W. HURON ST., CHICAGO 10, ILL

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Undisplayed: set solid. Minimum 20 words, \$4.50: additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00: additional words, 20c each. Count

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### PLEASE REMIT WITH ORDER.

### POSITION WANTED

### COST CONTROL

Industrial engineer desires a responsible position with progressive packer, south of the "snow line". Broad experience with prominent packinghous consultant. Time-study, methods, foreman-training, procedures for accurate cost-accounting and internal cost controls. Native southerner, tired of travelling. Best industry references. W-200, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### NEWTON B. MILER

Meat Packing and Allied Industries
Meat Packing and Allied Industries
Offers Practical Help for Large and Small Plants,
using Present Personnel. In Organization, Personnel, All Processing, Mechanical, Building, Purchasing, Advertising, Sales, and Production or
Incentive Plans.
727 Bell-LWOND AND

727 BELLWOOD AVE., BELLWOOD, ILL.
(Suburb of Chicago, Illinois)
ALL PHONES LINDEN 4-4888

MANAGER or SUPERINTENDENT: Experienced, large and small plants, practical, effificient. Slaughtering, cutting, curing, sausage, canning, rendering, etc. Excellent references. W-122, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: Have 25 years experience with large independent mid-west packer. Covers buying live stock, foreman of every plant department, including curing, sausage, canning—superintendent. Successfully managing plants for 7 years. W-183, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING SAUSAGE FOREMAN: Wants posi-tion, 40 years old, 12 years' sausage experience. Can handle all phases of operation and have been manager of sausage kitchen. W-186, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, 11

### POSITION WANTED

SAUSAGE MAKER: With 20 years' experience, desires position. Prefer Pennsylvania or New York states. W-201, THE NATIONAL PROVISIONER. 18 East 41st St., New York 17, N.Y.

SALESMAN: Packinghouse products. Metropolitan New York. Wholesalers, chain stores and proces-sors. Thoroughly experienced. W-202, THE NA-TIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

HOG KILL and CUT SUPERVISOR
Experienced. Age 36. 18 years in industry. 6
years in supervisory capacity. Excellent references. With knowledge of smoke meat and curing. W-184, THE NATIONAL PROVISIONER.
15 W. Huron St., Chicago 10, Ill.

MEAT BUYER-MARKET MANAGER
Chains, super markets. Meat expert. Will relocate. Excellent references. W-185, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, Ill.

### HELP WANTED

WANTED: A combination engineer and superintendent. Progressive Ohio packer needs man for permanent position. Must have thorough knowledge of refrigeration and maintenance as applied to beef packing house. Give experience and references. All replies kept confidential. W-191, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES SUPERVISOR: Wanted a young aggressive man as supervisor (not manager) for southern meat packer. The company is very aggressive and is doing a very nice business. The job will call for supervision and sales promotion among twelve (12) salesmen. Unless you are ambitious and consider yourself somewhat of a top man, please do not apply. W-192, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, 111.

### HELP WANTED

ARTIFICIAL SAUSAGE CASINGS TOP CASING HOUSE SEEKS AGGRESSIVE SALES REPRESENTATIVES WITH PROVEN FOLLOWING AND BACKGROUND

in the

SAUSAGE MANUFACTURING INDUSTRY

to handle its products now being used by the big packers. PROTECTED TERRITORIES INCENTIVE COMPENSATION

Give written details of experience and request for interview to W-203

THE NATIONAL PROVISIONER 18 E. 41st St., New York 17, N.Y.

EXPERIENCED
BEEF TRADER
FOR CHICAGO
BEOKERAGE CONCERN
W-207, THE NATIONAL PROVISIONER
Chicago 10, Ill lease with

SAUSAGE MAKER

Top experienced man to manufacture a complete line of strictly Kosher meat products. State salary expected and enclose references from previous employment. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

Nationally in Nationally business in wants an esales in Oh quarters point class builties and iber man. To when of bory for fut experience turers essentlet details dress W-199, 15 W. Huro

ENGINEER ating and charge of or established ness. Near PROVISION

SEASONING for a man t dating of Alabama. I and curing be kept in pliers, 4432 CHIEF EN plant has op charge of a chanical op W-205, THI Buron St., C

CASING FO to take char man. Mediu week. V per week. ER, 15 W.

SAUSAGE I perience, r W-206, THI Huron St.,

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ER, 15 W. MOLER ST Chicago loc desired, etc weekly. W ER, 15 W.

EXPERIEN of the har sorting and PROVISION

ROYAL Eight

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### HELP WANTED

Nationally known company with well-established business in meat and sausage packaging material wants an experienced salesman to handle their sales in Ohio and adjacent territory, with head-quarters possibly in Cleveland, Ohio. This is a first class business connection and the sales possibilities and remuneration will attract a high caliber man. The job consists of handling the present volume of business and further building the territory for future sales possibilities. Successful sales experience to meat packers and sausage manufacturers essential. Reply in confidence giving complete details regarding experience, age, etc. Address
W-199, THE NATIONAL PROVISIONER 15 W. Huron St. Chicago 10, III.

ENGINEER: Experienced packing house refriger-sting and mechanical engineer wanted to take charge of operations as chief plant engineer. Old established concern doing a large volume of busi-ness. Near Chicago. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SEASONING SALESMAN: Have an excellent home for a man to cover the southeastern territory constiting of Florida, the Carolinas, Georgia and Albama. Knowledge of sausage manufacturing and curing process very essential. All replies will be kept in strict confidence. Meat Industry Suppliers, 4432 S. Ashland Ave., Chicago 9, Ill.

CHIEF ENGINEER: Progressive meat packing plant has opening for experienced engineer to take charge of all refrigeration, power plant and me-chanical operations as chief engineer of plant. W-205, THE NATIONAL PROVISIONER, 15 W. Buron St., Chicago 10, 111.

OASING FOREMAN: Experienced foreman wanted to take charge of hog casing department as foreman. Medium size plant processing 10,000 hozs per week. W-204, THE NATIONAL PROVISION-ER, 15 W. Huron St., Chicago 10, III.

SAUSAGE MAKER: To manufacture top quality line in plant now making 20,000 pounds weekly, with capacity of 40,000 pounds weekly. Give experience, recommendations, Salary no object. W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

ENGINEER: Industrial engineer with packing bouse experience in time study and general plant operation. W-194. THE NATIONAL PROVISIONEE, 15 W. Huron St., Chicago 10, III.

OOLER SUPERVISOR: Wanted for small plant, Chicago location. State age, experience, salary desired, ct. Give references. Normally 5 days weekly. W-196, THE NATIONAL PROVISION-ER, 15 W. Huron St., Chicago 16, Ill.

EXPERIENCED MAN: With thorough knowledge of the handling of beef trimmings. Grading. earling and rejecting. W-197. THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17.

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### MISCELLANEOUS

ROYAL BRISKET COMPANY, Inc. Eighth Street & Tonnelle Ave. North Bergen, N. J.

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SILENT CUTTERS

You can save 50 to 65% of the new cost of these really clean, late model, fully rebuilt and reconditioned machines, which are guaranteed to look and work as well as new ones. They will be assets to any plant that can use them and you can buy on Dan Dohm's personal assurance that they are well worth the money. Terms: Cashwith-order, but if you're not completely satisfied, your money will be refunded any time within 30 days. LOSA BOSS, 375% cap. with 30 H.P. 3/80/220 V motor and ½ H.P. unloader. Set of knives. MODEL 700 BUFFALO, 500% cap. with 75 H.P. 3/60/220 V motor, center opening, self-emptying type. Set of knives, no starter

MODEL 70B BUFFALO, 500% cap. with 75 H.P. 3/60/220 V motor, center opening, self-emptying type. Set of knives, no starters. \$3100.00

DOHM & NELKE, INC. 7700 E. RAILROAD AVENUE Phone EV-1-4822 St. Louis, Mo.

3 COOKERS: Used, "BOSS", One—5' x 9', 80002 Capacity, flat head, with 15 HP, 220/3/60 motor. Two—4' x 10'6", 90002 capacity, no. 110BD, no motor or starter, chain drive, ELLIOTT PACK-ING CO., Box 458, Duluth, Mins.

MIXER FOR SALE: One Model No. 3, Buffalo mixer complete with H.P. motor, 3 phase, 60 cycle, 229 volts. Reasonable, FS-208, THE NA-TIONAL PROVISIONER, 15 W. Huron St., Chi-cago 10, III.

JOURDAN COOKER: 2 cage gas fired Atmos smoke maker. 2 sets Columbia gas burners and controls. In excellent condition. Will accept any reasonable offer. PROVO PACKING CO., 3268 Monroe St..

FOR SALE: 1952 two ton Dodge truck with re-frigerated body, new motor, \$2500.00. Also 3 Koldhold plates. Frigidaire compressor and mo-tor, \$300.00. KEARNEY PACKING CO., Kearney, Nebraska, Phone 34501.

### ANDERSON EXPELLERS

All Models. Rebuilt, guaranteed.

We Rent Expellers
PITTOCK & ASSOCIATES, Glen Riddle, Penna.

FOR SALE: One Buffalo sausage stuffer, model 300. 300 lb. capacity. Due to change in plants, was never unpacked or used. Frice \$1456.00 F.O.B. Muscatine, Iowa. C. E. RICHARD & SONS INC. Muscatine Iowa. Phone 3622.

### PLANTS FOR SALE

FOR SALE OR LEASE: In St. Louis, BEEF SLAUGHTERING PLANT. Approximate kill capacity 75 cattle per day, Excellent condition. Sufficient ground and approved permit to expand ir required. FS-179, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE OR LEASE: In St. Louis. HOTEL SUPPLY OR PACKER BRANCH HOUSE—cooler, freezer room, sausage kitchen and smokehouse facilities. In excellent condition on railroad spur. FS-180, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### **BUSINESS OPPORTUNITIES**

Man with 25 years' beef operations experience, also Owner-Manager experience, interested in profit sharing contract or any business opportunity connected with ment. Available June 1st. W-209. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, III.

### HOG . CATTLE . SHEEP SAUSAGE CASINGS ANIMAL GLANDS

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### SAMI S. SVENDSEN - New, Used & Rebuilt Equipment

### **BARLIANT'S**

### - WEEKLY SPECIALS!

We list below some of our curre offerings for sale of mechinery a equipment available for prom pment at prices quoted F.O.E. shipping poin Write for Our Bulletins—Issued Regularly

### Molds

7244-HOY LOAF MOLDS: (199) Globe #5-S.	
with ends, New, never used ea. \$	4.30
6618-HOY MOLDS: (875) Globe #66-S, stain-	
less steel, spring covers, excel cond., ca	6.75
7004-HOY MOLDS: (300) stainless steel, like	
new cond.	
150-Pear shaped #P-16 ea.	11.50
50-Square, 16-18# cap ea.	11.50
65-Square, 14-15# cap ea.	11.50
35-Square, 12-13# cap ea.	10,35
6772-MOLDS: Adeimann, stainless steel, com-	
plete with lids:	
60-#1-0-E, 8# cap., 11"x5\2"x4\2",	
64	9.00
100-#0-2-X-E, 11# cap., 11"x6"x5\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	
68	9.50
249-#2-0-E, 12# cap., 12"x61/4"x51/4",	
64.	8.00
240-#6-0-E, 15# cap., 12%"x6%"x	
5%", ea	7.00
180-Anco #711 0-C, 11# cap., 11"x	0.00
5½″x5½″, éa.	8.00
6089—HAM MOLDS: (63) aluminum:	
Ham Boiler Co. #1-0-E, 8# cap., 111/4"x	5,50
5%"x4%", ea	
#0-2-X-E, 11 # cap., 11"x6"x51/2", ea	5,50
#2-9-Е, 12# сар., 12"ко%"ко", са	5.50
#2-0-E, 12# cap., 12"x6¼"x5", ea Mepaco, 10# cap., 12"x4¾"x6", ea Mepaco, 9# cap., 12"x4¾"x4¾", ea	5.50
Mepaco, 9# cap., 12"x4%"x4%", ea	
Mepaco, 8# cap., 11½"x4%"x5", ea 5392—WIRE MÖLDS; (1000) timed, square	5.50
5392-WIKE MOLDS: (1000) tinned, square	1.60

### Sausage Equipment

7248—Bacon Layout consisting of: Bacon Form- ing Press, Dohm & Nelke, 5 HP, mtr. and U.S. HD. #3 Bacon Slicer with stain- less shingling conveyor, equipment little
used
bored cylinder
guaranteed condition
guaranteed condition 825.00
7067-STUFFER: Boss 200 #, recond, & guar 750.00
6950-STUFFER: Globe 200# 700.00
6950—STUFFER: Globe 200#
with Air Compressor
with Air Compressor
1011 STUFFER: Wagner, 35#, 5 stuffing
tubes, used only 2 hrs 65.00
7168-SILENT CUTTER: Boss 100#, extra set
knives, 10 HP. mtr. & starter 1385.00
7238-MIXER: Boss 750#, 71/2 HP. mtr 1100.00
7043-MIXEB: 100# cap., enclosed type "Z"
arm. New
7019-GRINDER: Aneo #521-56, with mtr.,
starter & plates 625.00
6897-SLICER: U.S. #170G, ser. #170G-586,
with Grouper conveyor & stand, excel.
cond 1375.00
7133-BAKE OVEN: Globe, gas-fired rotating
real true Of leaf can automatic controls
reel type, 96 loaf cap., automatic controls, complete with ¼ HP. mtr
complete with % HP. mtr 1350.00
6969—SMOKESTICK & GAMBREL WASHER:
Globe #9579, with perf. cyl., % HP.
mtr. little used, excel. cond 695.00
7232-FROZEN MEAT CUTTER: Ace, 1 HP.
6529—STUFFING TABLE: stainless steel top,
36"x46"x9' long, 1" high edges 140.00
DU ATU AS TONE, 1 MIGH CUESS ANO.UU

### Kill Floor

7135—HOG DEHAIRER: Baby Boss #31A, with 7½ HP. splashproof mtr. & str., complete with pipe & valve, like new, used less than	
9 most	975.00
6430-TRIPE WASHER: 36"x36" perf. cyl.	
baffle plates, tight & loose pulley drive	400.00
7080-BAND SAW: Jones-Superior, stainless	
steel bench, Continental 3 HP. mtr	675.00
7128-HOG SPLITTING SAW: Best & Donovan,	
34 HP. mtr., used 3 mos	395.00
6718-SCRIBE SAW: Best & Donovan, 7%"	
saw wheel, mdl. RB 1124, with mtr., cable	
& counterweight	175.00
6970-BEEF TROLLEYS: (850) long hooks, ea.	.85
8987 REEF TROLLEYS: (435) short books, ea.	.75

### Rendering & Lard

7157—HYDRAULIC PRESS: 500 ton. 10"x1" x12" Burnham Simplex Union Pump, recond 6613—EXPELLER: Anderson RB., tempering device, feeder, magnetic pulley, reduced to .. 2500.00

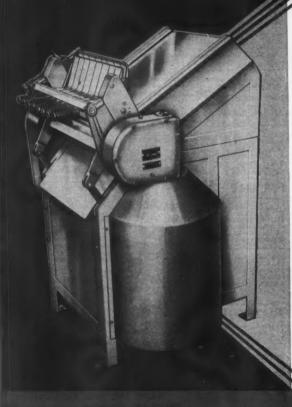
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# IMPROVED Townsend Bacon Skinner



Model 52A

## gives higher yield ...easier to operate

The original Townsend Bacon Skinner has long been famous for its close-cutting, high-yield performance. But now, the improved Model 52A even surpasses this performance.

The mechanism has been greatly improved to hold maintenance to a minimum. The new feeding arrangement helps reduce the human element by automatically feeding the bacon slab at exactly the right instant. This increases production, reduces trimming and hence improves yield.

Compared with other skinning methods, the Townsend Bacon Skinner increases yield from bellies of any average from 1% to as high as 3%. Write for complete information. And also ask about the Townsend Pork-Cut Skinner and the Townsend Ham Fatter — a team that brings you extra profits.

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TOWNSEND ENGINEERING COMPANY, 2421 Hulle II Ave. Des Moines, Iowa

